The Chapel Hill COOK BOOK

1939

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The Chapel Hill Cook Book

Compiled by

The Woman's Auxiliary of the
Presbyterian Church

Chapel Hill, N. C.

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CHAPEL HILL, N. C.

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Foreword

In compiling this Chapel Hill Cook Book, the women of Mrs. Frank Miller's and Mrs. R. W. Bost's circles of the Presbyterian Church have attempted to catch and keep some of the originality and appeal of dishes served in the homes of the village, and to preserve some of those for which older hostesses have a gentle fame. All the modest cooks wish to disclaim originating the recipes they furnished. Their signature attests in most cases, they say, their successful experience with the recipe and their approval of it. In a book of this size, no real effort could be made at completeness: therefore, the editors have tried to be selective and to include as great a variety of types as possible. Good luck to all who try them!

OUR ADVERTISERS

Please patronize with appreciation the good friends who made our book possible, those firms and business men in Chapel Hill who have coöperated with us.

ADDITIONAL RECIPES

New or favorite recipes may be written here.

Hors d'Oeuvres

MISTLETOE CANAPE

Mix sardine paste and minced bacon. Spread on rounds of toast and garnish with leaves cut from green pepper and several pearl onions for berries.

HOLLY CANAPE

Mix deviled ham with a little cream. Spread on diamond-shaped pieces of toast. Garnish with holly leaves cut from green pepper and pieces of pimento for berries.

ANCHOVY TRIANGLES

Mix anchovy paste with cream cheese, a little cream to soften. Spread on triangles of puff paste. Garnish with a dash of paprika.

ROQUEFORT CHEESE SQUARES

Mix Roquefort and cream cheese (1 to 2) with a little cream. Spread on square crackers. Garnish with a slice of stuffed olive.

YELLOW CHEESE ROLLS

Spread thin slices of bread with snappy cheese mixed with mayonnaise. Roll up and fasten with tooth pick. Toast in oven. Remove tooth pick and serve at once.

CRAB CANAPE

Mix minced crab flakes and minced pickled onions with mayonnaise. Spread on pieces of pastry (2 in. x 1 in.). Garnish with capers.

SARDINE CANAPE

Put small sardines on pieces of bread (2 in. x 1 in.) toasted on one side. Toast under the broiler and serve hot.

With any of the above hors d'oeuvres serve—
Pickled onions on tooth picks.
Small codfish balls fried in butter (serve hot). Stuffed olives.
Cocktail sausage (serve hot). Tiny pickles
Dried beef—cut in pieces (2 in. x 1 in.) and spread with Roquefort cheese—roll up and allow to stand in frigidaire one hour. Serve on cocktail sticks.

MRS. S. H. HOBBS, JR.

BACON-PEANUT CANAPES

Toast rounds of bread and spread with the following mixture:

Chopped peanuts
Chopped bacon (fried)
Mayonnaise

Very tasty with tomato juice cocktail.

MRS. DONALD STEWART.

CHEESE CANAPE

1 cup butter
1 cup Roquefort cheese
2 tablespoons Worcestershire sauce
5 drops Tabasco

Cream butter and cheese together, adding seasoning. Spread as appetizer on salted crackers. Can be kept in ice box for several days.

MRS. SHIPP SANDERS.

MISCELLANEOUS SUGGESTIONS

Hors d'oeuvres are comparatively easy to prepare and make attractive trays or compartment platters. For Sunday night suppers they can be quite the most important item on the menu. Followed by one hot dish, such as deviled crab or cheese soufflé, and a simple dessert of fruit, you have a very substantial supper and one to delight the most fastidious guest. Suggestions in addition to the recipes already given are: Pimento cups stuffed with cheese; caviar canapés decorated with pearl onions; halves of hard-cooked eggs stuffed with sifted egg yolk mixed with mayonnaise and pimentos; mashed grilled sardines on toast; tomato and anchovy canapés; green stuffed olives; California ripe olives; crisp celery stuffed with Roquefort cheese; stuffed olives wrapped with bacon; tiny link sausage, broiled and drained served on tooth picks; artichoke hearts marinated in lemon French dressing; potato salad with pearl onions; small red beets, marinated; antipasto, anchovy, filets, tuna fish, green asparagus tips, marinated; crab meat salad; yellow tomatoes stuffed with caviar; cucumbers stuffed with cheese and sliced. Garnish with water-cress, parsley, and green pepper rings; green peppers, stuffed with highly seasoned cream cheese and put in refrigerator to harden, then sliced.

Table of Weights and Measures

Dry

2 cups=1 pound sugar, salt, fruit, butter or meat
2 round tablespoons of flour=1 ounce
1 tablespoon of salt=1 ounce
16 ounces=1 pound
4 cups sifted flour=1 pound or 1 quart
10 medium eggs=1 pound
3 cups meal=1 pound
"Butter the size of an egg"=2 ounces, ¼ cup
2 round tablespoons of coffee=1 ounce
3 teaspoons=1 tablespoon
12 tablespoons=1 cup

Liquid

60 drops=1 teaspoon
16 tablespoons=1 cup
2 gills=1 cup or ½ pint
2 tablespoons=1 ounce
1 pint liquid=1 pound

Soups

CREAM OF ASPARAGUS

½ bunch Asparagus
3 pt. stock or water
1 onion
3 sprigs parsley
a little celery
2 tablespoons of butter
2 tablespoons flour
1 cup cream
Salt and pepper to taste

Remove tips from asparagus, cook in a little stock or water until tender. Fry onions in a little butter.

Cook slowly asparagus stalks, parsley, celery and fried onions in stock. (35 minutes). Strain this, pressing as much of asparagus through sieve as possible. Place soup on stove and add blended butter and flour. Cook slowly 10 minutes, stirring occasionally.

Now add hot asparagus tips, cream, salt and pepper. Serve immediately.

MRS. ROBT. W. MADRY.

CLAM CHOWDER

6 medium-sized potatoes, diced
2 qts. cold water
few sprigs parsley
1 medium-sized onion
2 or 3 stalks celery
1 tablespoon butter
½ teaspoon thyme
Small can tomatoes
1 slice salt pork 1/3 inch thick
2 tablespoons flour
1 qt. clams (or 2 doz.) and juice
1 tablespoon Worcestershire or A1 sauce
Salt and pepper to taste

Cook diced potatoes in the 2 quarts water. Chop parsley, onion and celery and add to the potatoes. Then add butter and thyme. Cook about 20 minutes. Cut pork in small pieces and fry about 5 minutes. Stir in flour and 1 cup liquid from the pot. Cut clams in quarters and add to the boiling mixture with the clam juice. Boil two minutes, add sauce (Worcestershire), and serve at once.

MRS. M. S. BRECKENRIDGE.

ONION SOUP

Put into saucepan butter size of egg. When hot add two or three large onions sliced thin, stir, and cook well, until they are red; then stir a full half teaspoon of flour into this, watching it constantly so that it does not burn. Pour in a pint of boiling water, add pepper and salt. Mix well and let it boil a minute, then pour into soup kettle and place at back of stove until ready to serve. Add 1½ pints or 1 quart boiling milk, 3 well mashed potatoes; let simmer a few minutes and serve with toast squares.

MRS. WM. MACNIDER.

OYSTER SOUP

Put 1 quart of oysters in colander and pour cold water over them. Put into a stew pan 1 quart of sweet milk and let it come to a boil. Then put in oysters and cook until edges curl. Just before removing from fire add large piece of butter, salt and white pepper to taste.

MRS. ROBT. W. MADRY.

TOMATO BISQUE

1 qt. tomatoes
1 qt. milk
1 level teaspoon soda
2 tablespoons butter
2 tablespoons flour
Salt and pepper to taste

Place tomatoes on fire to cook and keep them quietly boiling until wanted. Ten minutes before dinner place 2 tablespoons butter in a frying pan and when melted put in the 2 tablespoons flour and continue to stir until thoroughly cooked but not browned. Now put 1 level teaspoon soda into the tomatoes and add the butter and flour mixture. When mixed well, add the 1 quart milk and let all come to a boil. It is then ready to serve.

MRS. R. B. HOUSE.

SOUP

1 cup Campbell's tomato soup
1 small can corn

Add salt, pepper and milk to thin, and a pinch of baking soda. Beaten white of egg, parsley and paprika on top.

AGNES HARLAND.

TOMATO SOUP WITH CROUTONS

1 can tomatoes
Equal amount of water
1 sliced onion
8 whole cloves
Salt and pepper
3 tablespoons sugar

Cook for 1½-2 hours. Pick out cloves and strain through fine sieve.

Melt ½ stick of butter in pan and add full tablespoon flour. Stir until smooth and gradually add strained liquid, stirring constantly. Let come to boil.

Cut small cubes of bread and fry in butter until brown. When serving add croutons. Serves 4.

MRS. E. Y. WOODWORTH.

VEGETABLE SOUP (SCOTCH POT)

2 lbs. beef knuckle with some meat on it
1 can tomatoes No. 2
1 bunch carrots (5 to 6 small)
1 head celery, cut fine
2 medium sized onions
6 pods okra or small can
Beans, peas, or butterbeans either fresh or small can
½ cup rice
4 large potatoes, boiled or creamed
Salt and pepper to taste

Put soup bone and meat on to cook five hours before soup is to be served. When it has boiled two hours at a low temperature, add cut up carrots, celery, whole onions, beans or butterbeans, okra, tomatoes. One hour before serving add rice and reduce heat. If a very thick soup is desired, creamed potatoes can be added 15 minutes before serving. The seasoning should all be in for the last hour of cooking. This soup (without pepper) is perfect for babies from six months on, when strained, and is a full luncheon menu in one dish.

MRS. D. D. CARROLL.

Sea Foods

DEVILLED CRABS

2 cans or 1 pt. crab meat (steamed)
1 pt. milk
1 tablespoon butter
2 tablespoons flour (scant)
1 tablespoon chopped parsley
Yolks of 4 hard-boiled eggs
1 small grated onion
2 teaspoons salt
½ teaspoon cayenne
1 teaspoon Worcestershire

Melt butter, add flour. Pour in hot milk and stir until mixture thickens. Mash yolks of eggs through vegetable press, and work into hot sauce. Add all seasonings to the crab meat. Mix sauce with meat, being careful to let crab meat remain in as large pieces as possible. Fill crab shells or scallop shells with mixture. Beat two eggs, add 2 tablespoons warm water. Cover crabs carefully with this and dust with bread crumbs. Bake in hot oven until golden brown.

MRS. HARRY MCMULLAN.

LOBSTER CUTLETS OR FISH CHOPS

1 pt. shredded lobster (or 1 pt. fish meat)
1 teaspoon salt
1 teaspoon pepper
½ teaspoon onion juice
1 tablespoon chopped parsley
1 cup milk
1 tablespoon butter
2 rounded tablespoons flour
Yolks of 2 eggs
¼ teaspoon Worcestershire

Melt butter, add flour, then milk. Stir with wire whip until smooth and thick. Remove from fire, after cooking one minute, stirring constantly.

Take the lobster or shredded fish (flounder or any large fish having few bones). Sprinkle seasonings and 10 drops of lemon juice over it.

Mix seasoned fish and sauce together. Cool. When stiff enough to mold, form in the shape of chops. Dip into beaten egg with 1 tablespoon water added, then dip into bread crumbs. Fry in deep fat until golden brown. Drain on brown paper and garnish with sprig of parsley on small end of chop.

Serve with hot egg sauce or hot Tartar Sauce.

Hot Egg Sauce

1 cup white sauce
4 chopped hard-boiled eggs, yolks run through potato ricer
½ tablespoon capers or dill pickle
½ tablespoon finely chopped olives
½ tablespoon finely chopped parsley

Season highly with salt, freshly ground whole black pepper corns, cayenne. Save out small quantity of riced egg yolks to sprinkle on top of sauce.

MRS. HARRY MCMULLAN.

OYSTER COCKTAIL

½ cup lemon juice
¼ cup tomato catsup
½ cup tomato juice
2 tablespoons Worcestershire sauce
1 tablespoon Tabasco sauce
2 tablespoons onion ground fine or
1 teaspoon onion juice
2 teaspoons celery salt
½ teaspoon soda
2 tablespoons grated horseradish

Mix thoroughly, place on ice and serve with oysters in glasses. Also good for shrimp or crabmeat.

MRS. M. H. STACY.

OYSTERS (FRIED)

Wash oysters thoroughly and drain. Roll in egg, then in cracker dust, to which plenty of salt and pepper has been added. If oysters are small, roll three or four together. Fry in deep Crisco or broil in butter.

MRS. BRUCE WHITMIRE.

PANNED OYSTERS

Melt one tablespoon of butter in a pan. Add 1 teaspoon minced parsley and well-drained oysters. Season. As soon as gills curl, remove and serve on buttered toast.

MRS. J. P. HARLAND.

SCALLOPED OYSTERS

1 pt. oysters
½ cup melted butter
Pepper and salt to taste
1 teaspoon Worcestershire sauce
Dash of Tabasco sauce
1 cup stale bread crumbs
½ cup milk

Cover bottom of buttered baking dish with bread crumbs. Lay carefully over it the oysters lifted from the liquor. Cover with another layer of crumbs dusted with pepper and salt; then more oysters. Make the top layer of bread crumbs. Strain the oyster liquor, add to it the Worcestershire and Tabasco sauces, melted butter, and milk, scalding hot. Pour over the dish. Sprinkle over the top a layer of crumbs moistened with melted butter. Bake in oven until crumbs are brown.

MRS. M. S. WHITE.

SALMON LOAF

1 can salmon
2 eggs
1 teaspoon lemon juice
1 cup stale bread or cracker crumbs
½ cup sweet milk
1 teaspoon salt
1 medium-sized onion chopped fine
¾ cup celery chopped fine
2 sweet, green peppers chopped fine

Mince salmon, add cup of crumbs, eggs well beaten and the milk. Pour into well greased baking dish and bake 30 minutes in medium hot oven. Serve hot or cold.

MRS. L. L. GARNER.

SALMON CROQUETTES

1 can salmon
1 teaspoon grated onion
1 teaspoon Worcestershire sauce
Juice ½ lemon
1 cup cracker crumbs
Butter or fat to fry
2 beaten eggs
½ cup milk

Combine the salmon, grated onion, Worcestershire sauce, lemon juice, pepper and cracker crumbs. Mix well, then add beaten eggs and milk. Mix again and form into croquettes and fry in deep fat.

MRS. BRUCE WHITMIRE.

SHAD (BAKED)

3 lbs. fish
1 small onion (chopped)
4 tablespoons Worcestershire
6 tablespoons bacon drippings
1 cup boiling water
1 cup bread crumbs
6 tablespoons chopped parsley
1 egg
3 tablespoons meal
Salt and pepper

Dress and salt fish. Combine bread crumbs, onion and 3 tablespoons parsley, 2 tablespoons of Worcestershire, egg, teaspoon salt and a little black pepper. Stuff fish with this dressing. Place fish in baking pan. Sprinkle fish and baking pan with meal and the rest of the parsley,

add fat and place in medium oven. Cook with increasing heat until meal is well browned, then add boiling water and remainder of Worcestershire. Reduce heat slightly, baste frequently and cook until done. (This is equally good for baking trout). MRS. R. W. MADRY.

STUFFED PEPPER WITH SHRIMP

6 medium-sized peppers
2 cups canned shrimp
1 teaspoon minced onion
Salt
1 tablespoon melted butter
½ cup tomato juice
1 beaten egg
3 cups bread crumbs

Cut off tops of peppers at stem end, remove seeds, cover with hot water and boil 10 minutes. Drain.

Mix egg and tomato juice and add to crumbs, butter, onion and salt. Add shrimp and place in pepper cups. Place in lightly greased casserole and brown in hot oven. MRS. M. H. STACY.

SHRIMP POILAN

Empty one large can tomatoes in saucepan. Add one chopped onion, one chopped green bell pepper and 4 strips bacon. Cook together ½ hour. Add 1 quart boiling water. Then put in 1 cup well washed rice. Cook slowly for an hour. Add ¾ quart freshly cooked shrimp or 2 cans of shrimp (strained of liquor). Season lightly with tabasco, Worcestershire sauce, salt. Can be served plain or if preferred, placed in baking dish, covered with buttered crumbs and run into oven to brown.

MRS. HARRY MCMULLAN.

TUNA FISH A LA KING

1 lb. can tuna
1 cup mushrooms (or peas)
4 eggs, hard cooked
1 4-oz. can pimento
6 tablespoons flour
6 tablespoons butter
3 cups milk
1 cup buttered bread crumbs
Seasoning

Make white sauce. Flake fish. Stir all ingredients into white sauce except bread crumbs. Place in baking dish and cover with crumbs. Bake long enough to brown crumbs.

This dish can be prepared the day before serving and baked just before serving. Serves from 6 to 8. MRS. FRANK W. HANFT.

TUNA FISH LOAF

2 cups tuna flaked
1½ cups grated cheese
1 egg well beaten
½ teaspoon salt
1 tablespoon melted butter
1 tablespoon pimento cut in tiny pieces
3 tablespoons milk
Cracker or bread crumbs
Few grains pepper

Combine, using crumbs to make stiff mixture. Shape in baking pan. Cover with bread crumbs. Bake in moderate oven (375° F). Serve hot or cold. MRS. C. E. PRESTON.

NOODLES AND TUNA EN CASSEROLE

1 package noodles
1 can Heinz mushroom soup
1 package pimento cheese
1 small can Tuna fish
1 small can mushrooms
3 hard-boiled eggs
½ teaspoon salt
White pepper

Cook noodles until tender, about 15 minutes. Heat undiluted soup, add pimento cheese, cut in pieces, stirring until melted. Add Tuna fish, mushrooms which have been cut and sautéd in butter, and eggs cut in pieces. Mix all together and bake in casserole in moderate oven 30 minutes. Serves 8. MRS. ROSE WAGSTAFF.

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BREAKFAST SOUFFLE

Melt 3 tablespoons butter, add 3 tablespoons flour, 1 cup milk. Bring to boiling point. Season with ½ teaspoon salt, and a dash of pepper. Remove from the fire, add the yolks of 4 eggs beaten thick and smooth. Fold in the stiffly beaten whites of the eggs. Turn in buttered baking dish and bake in a moderate oven for 25 minutes. Serve immediately with butter.

Delicious for breakfast.

MRS. FRED PATTERSON.

BAKED CHEESE DISH

4 slices bread
2 tablespoons butter
1 teaspoon prepared mustard
2 eggs
1 teaspoon salt
¼ teaspoon paprika
1½ cup milk
½ lb. cheese
4 slices bacon

Mix the mustard and butter and spread on the bread. Cut the bread in pieces to fit a greased baking dish. Grate cheese and sprinkle over bread. Beat the eggs and add salt, paprika, and milk and pour this mixture over the bread. Cut bacon in 2-inch pieces and lay on top. Bake 30 minutes in moderate oven (350°).

MRS. W. E. THOMPSON.

CHEESE FONDUE

1 cup milk
1 cup bread crumbs
1 cup grated cheese
1 tablespoon butter
¼ teaspoon baking powder
½ teaspoon salt
⅛ teaspoon white pepper
2 egg yolks
2 egg whites

Scald the milk, add bread crumbs, cheese, butter, baking powder, salt and pepper, then add egg yolks well beaten.

Fold in the beaten egg whites and bake in a buttered baking dish in a pan of hot water for almost 30 minutes at 350°.

MRS. P. E. DAVENPORT.

CHEESE SOUFFLE

2 tablespoons butter
3 tablespoons flour
½ cup scalded milk
½ teaspoon salt
1 cup grated cheese
3 egg yolks
3 egg whites
Few grains cayenne

Melt butter, add flour, and when well mixed add gradually scalded milk, then salt, cayenne, and cheese.

Remove from fire, add yolks of eggs beaten till lemon colored. Cool mixture, cut and fold in whites of eggs beaten stiff and dry. Pour into well buttered baking dish and bake 20 minutes in slow oven.

MRS. C. W. BAIN.

ANCHOVY EGGS

Hardboil 12 or 16 eggs. Devil yolks with anchovy paste. Make cream sauce and add ½ pound fresh mushrooms or 1 medium size can of mushrooms and one can tomato paste. Place eggs either halved or quartered in casserole and pour the sauce over them. Use bread crumbs on top and bake in hot oven a few minutes. Serve hot.

MRS. CHARLES G. SNOW.

CREOLE EGGS

One large onion fried in a little butter. One green pepper chopped and one can of tomatoes. Salt and pepper. Cook until thick. Into a baking dish put a layer of hard-boiled eggs cut in large pieces, ½ can of small green peas drained, ½ of the above sauce and 1 tablespoon of white sauce. Repeat until dish is full. Cover top with bread crumbs and bake in moderate oven.

MRS. FRANK MILLER.

ESCALLOPED EGGS WITH CHEESE

2 tablespoons butter
2 tablespoons flour
1 cup milk
3 eggs, hard cooked and sliced
½ cup cheese, in small cubes
1 cup bread crumbs

Make white sauce. Add cheese and eggs. Place one-half of the crumbs in the bottom of a well buttered baking dish. Cover with egg mixture. Sprinkle with remaining crumbs. Bake until brown. Serves 3.

MRS. FRANK W. HANFT.

EGGS (ESCALLOPED WITH CHEESE)

6 eggs boiled and cut in halves. Take out yolks and add: 1 tablespoon mustard, 1 teaspoon Worcestershire sauce, and salt, pepper and celery seed to taste.

Fill halves with above mixture.

Mix 1½ cups of grated cheese with 1 cup of white sauce. Place eggs in baking dish, which has been well greased with butter. Pour white sauce and cheese over eggs and dot top with toasted bread crumbs.

MRS. FRANK MILLER.

NOODLE SOUFFLE

2 cups cooked noodles
1½ cups cream
½ cup grated cheese
½ cup melted butter
3 eggs, beaten separately

Fold in beaten white last; add a little chopped parsley, grease pan well and bake in a pan of water. Serve with cream sauce, to which mushrooms, lobster, or shrimps can be added if desired.

MRS. J. F. KENFIELD.

WELSH RAREBIT

1 tablespoon butter
1 egg
⅛ teaspoon pepper
¼ teaspoon soda
½ lb. cheese
⅛ teaspoon salt
½ cup milk
5 slices bread toasted on one side

Melt butter and add cheese broken into small pieces. Stir until cheese is melted; add egg, beaten and diluted with the milk, then the salt, pepper and soda. Serve on toast, untoasted side up. Serves 5.

MRS. GEORGE BASON.

Poultry and Game

BRUNSWICK STEW

1 qt. corn
8 large white potatoes
1 stick of butter
½ bottle Lea & Perrin Sauce
2 tablespoons sugar
1 pod red pepper
Salt and black pepper
6 lb. Chicken
2 lb. veal
1 lb. lean pork (if desired)
1 qt. tomatoes
1 qt. green lima beans
8 large onions (cut into small pieces)

Cover chicken and meat with water. Boil until tender. Remove bones and cut into small pieces. Add tomatoes, onions, lima beans, and red pepper. Cook slowly until vegetables are tender. Add corn and sugar. Cook potatoes, mash well, season with butter, salt and black pepper and add to stew, stirring constantly to keep from sticking. Leave top off of pot after potatoes are added. Cook slowly until thick. Add Lea and Perrin sauce before serving. (Makes eight quarts).

MRS. LEONARD E. FIELDS.

CHICKEN A LA KING

2 cups of diced chicken meat
5 tablespoons salad oil
3 tablespoons chopped pimentoes
6 tablespoons chopped green peppers
1 tablespoon capers
1½ cups fresh mushrooms or 1 can
½ teaspoon salt
3 cups rich cream
2½ tablespoons flour
1 tablespoon butter
2 egg-yolks
Paprika

Cook mushrooms 5 minutes in salad oil, then add mixture to the chicken, caper, peppers and pimentoes. Add paprika and salt to taste. Beat egg yolks. Prepare a white sauce of the butter, flour, and cream. Pour sauce into egg yolks. Add the chicken mixture and beat thoroughly.

Serve in patty shells or on rounds of toast. This quantity serves from 4 to 6.

MRS. RALPH W. BOST.

BARBECUED CHICKEN

1 young chicken about 2½ lbs.
1 cup of vinegar
1 cup of water
1 small pod red pepper
1 scant teaspoon salt
2 teaspoons sugar
¾ stick or nearly ¼ lb. butter

Split chicken on back and place skin up in a roaster or steamer. Sprinkle with a little flour, then salt and sugar. Cut up pepper in fine pieces over chicken. Pour water and vinegar into which butter has been melted over all. Cover and steam about 40 minutes. Take cover off and put inside oven. Baste the chicken often with the liquid or gravy in the container until all gravy is used up. The secret of good barbecued chicken is in the basting. Cook about two hours or until very dark brown.

MRS. T. J. WILSON.

CHICKEN CREOLE

1 cup chopped onions
1 clove garlic
4 tablespoons shortening
2 teaspoons salt
¼ teaspoon cloves
¼ teaspoon chili powder
1 can tomato soup
3 cups chicken broth
1 chicken, boiled and boned
1 package cooked spaghetti
Parmesan cheese

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Cook the onions and garlic gently in the shortening until tender but not brown. Add the seasonings, tomato soup, and chicken broth and cook slowly for fifteen minutes. Add the chicken and spaghetti and cook slowly for another fifteen minutes. Serve with Parmesan cheese.

MRS. GUY B. JOHNSON.

CHICKEN CROQUETTES

1 pt. chicken ground
1 tablespoon chopped parsley
1 tablespoon onion juice
½ cup almonds chopped fine
1 teaspoon salt
1 teaspoon pepper

Mix with white sauce and mold into shape. Roll in cracker crumbs and eggs and fry a golden brown in deep fat.

Tomato Sauce for Croquettes

1 can tomatoes (3 lbs.)
1 teaspooon sugar
1 teaspoon salt
1 tablespoon Worcestershire sauce
1½ tablespoons flour
1 tablespoon butter
Wine glass of vinegar
1 clove or onion, stalk of celery

Cook slowly ½ hour. When done, add mushrooms if desired.

MRS. E. C. BRANSON.

CHICKEN AND HAM TIMBALES

1 cup chopped chicken (or veal)
1 cup chopped ham
1/3 cup stale bread crumbs
¾ cup milk
2 teaspoons parsley
2 eggs
2 tablespoons butter
Salt and pepper

Melt butter. Add crumbs and milk. Cook 5 minutes, stirring constantly. Add meat, parsley and slightly beaten eggs and salt. Turn into buttered molds (two-thirds full). Put in pan of hot water and cover with buttered brown paper. Bake 30 minutes in hot oven.

MRS. JOHN M. BOOKER.

CHICKEN MERINGUE

1 4-lb. fowl (when dressed)
2 cups bread crumbs
1 cup cooked rice
1 teaspoon salt
½ teaspoon paprika
¼ cup pimento
4 well beaten eggs
¼ cup butter or chicken fat
1¼ pts. chicken broth

Mix all together and bake slowly one hour. Cut in squares and serve with sauce. I use a pan 9 in. x 13 in. by about 2 in. deep.

Sauce

¼ cup butter or chicken fat
¼ cup flour
1 pt. chicken broth
2 egg yolks
Salt to taste
¼ cup cream or milk
½ teaspoon lemon juice
½ teaspoon parsley
½ lb. or a No. 2 can of mushrooms

Brown mushrooms in butter. Add lemon juice and parsley at the very last. Mix all ingredients and cook until thick. Serves from 12 to 14.

MRS. M. L. JACOBS.

ROAST CHICKEN

Clean and dress chicken. Dust chicken with flour, pepper and salt; add ½ cup of butter. One-fourth cup of water may be added when

chicken has been in the oven ½ hour. The chicken may be covered at this time, although it will be quite satisfactory in the open pan. Baste chicken thoroughly before dishing. To make the gravy, remove chicken, skim off the fat and add 2½ tablespoons of flour to liquid in pan and blend carefully. Then add water in which the giblets have been cooked. Stir until boiling; cook 5 minutes.

The average takes from one to two hours to roast.

SALAD (CHICKEN)

Cut cold chicken into pieces, cut celery into pieces. Use 2 parts chicken to 1 of celery, sprinkle with salt, a little red pepper and lemon juice. Stir in lightly with a fork, mayonnaise (or half mayonnaise and half cooked salad dressing) sufficient to season well. Whipped cream can be added to dressing if desired. Turkey can be used as well as chicken. For football menus fill finger rolls with the salad. Heat thoroughly and serve immediately.

STEWED CHICKEN (CZECHOSLOVAKIAN)

Clean the chickens and cut them into four or eight pieces. Melt fat in a frying pan and let cut up onions braise in it, but not until the onions get brown, then mix in some sweet red pepper. Put in the chickens and a little water and braise them in this until they are quite soft. Now put in some sour cream in which you have mixed a little flour, but do not let it boil after the cream has been added.

ELINOR HENDERSON *from* MRS. M. S. WHITE.

TURKEY (ROASTED WITH DRESSING)

For a 10-pound turkey use 2 small loaves of bread. Tear bread apart and toast slightly and grind in meat chopper. The foundation of the stuffing is:

Soft bread crumbs
1 teaspoon pepper
½ teaspoon sage
1 teaspoon minced parsley

Mix lightly all ingredients with hand. Mix small bits of hard butter all through dressing. Stuff the turkey with this, then sew it up. Also fill loose part of neck.

Rub turkey with butter and dredge with flour, after placing it on its side on the meat rack. When the flour in the baking pan browns pour in water and begin basting. When it has cooked ½ hour on one side turn on its back to brown the breast. Success in roasting depends on a brisk oven and faithful basting. MRS. WM. MACNIDER.

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Meats

CHILI CON CARNE

2 lbs. beef, cut small
1 onion
1 clove of garlic
4 tablespoons fat
4 tablespoons (or more) Chili powder
About 2 tablespoons salt
2 tablespoons flour
Black pepper to taste

Melt the fat and cook onion and garlic slightly. Add meat and sear. Mix flour and chili powder into meat. Add salt. When well mixed, add 2 quarts of boiling water and simmer several hours.

MRS. HARRY F. COMER.

CHOP SUEY

Season 1 lb. veal and 1 lb. pork, cut small.

Put in kettle with cover on and stir and brown.

Take off stock as it simmers.

Put 3 bunches celery, cut about an inch long, 6 big onions, cut not too small in with meat and stock.

To 2 tablespoons bead molasses, 3 good tablespoons chop suey sauce, 1 teaspoon sugar, add about 3 tablespoons of flour. Combine mixture, and 15 minutes before serving, add a can of mushrooms and juice.

MRS. J. F. KENFIELD.

CHOW MEIN

½ cup onions cut fine
3 tablespoons fat
½ teaspoon salt
⅛ teaspoon pepper
1½ cups celery cut fine
2 cups cooked chicken
2 cups chicken stock
1 can Chinese bean sprouts
1 can mushrooms
1 can water chestnuts
1 can bamboo shoots
2 tablespoons Shoyo sauce or Soy sauce

Sauté the onions in the fat; add salt, pepper, celery, and meat, then the thickened chicken broth. Cook slowly for about thirty minutes. Then add the canned materials and a teaspoonful of brown sugar. Heat thoroughly and then add Soy sauce. Serve with Chinese noodles or rice. Serves 8.

MRS. M. S. BRECKENRIDGE.

GOULASH

1 lb. round steak (ground)
½ box macaroni or spaghetti
6 onions
1 No. 2 can tomatoes
Grated cheese
Salt and pepper to taste

Slice onions and fry brown; add steak and let simmer with onions. Cook macaroni in salt water and drain; add tomatoes to macaroni. Place in baking dish, alternating layers of meat and onions, and macaroni and tomatoes. Sprinkle grated cheese on top and bake in moderate oven about 45 minutes.

MRS. J. B. LINKER.

TO BOIL A HAM

Let the ham soak all night skin side up. To boil, put in cold water, skin side down. Count time for cooking after it comes to boiling point. For a thick ham allow 25 minutes to the pound. Keep at boiling point. Never allow hard boiling, only an occasional bubble. Leave in water until the next morning. Take out and slip the skin, remove the loose

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bone, cover lightly with brown sugar and stick cloves over the surface. Brown in oven. When cold put in refrigerator to become firm.

MRS. WM. MACNIDER.

HAM

When cooking a medium sized ham of the Smithfield variety, there is no need to soak it. Put it on top of the stove and simmer for about six hours, or until the little bone is loose. Skin, put brown sugar, cloves and pepper on top, and bake until sugar is brown.

MRS. C. T. WOOLLEN.

HAM

Thick slice of ham. Little water in bottom of baking dish. Put ham in. Peel and core some apples and stuff with raisins. Peel and quarter nice yellow yams. Sprinkle white or brown sugar over all and bake slowly. Serve with salty salad and no dessert.

MRS. J. P. HARLAND.

HAM FRITTERS WITH BANANAS

2 eggs
2 tablespoons milk
¼ teaspoon pepper
2 cups ground ham
3 tablespoons flour
Salt if needed
Chopped onion

Beat eggs, add flour, milk, seasoning and ground ham. Drop by spoonfuls into deep hot fat (375-385 deg. F.). Fry until brown. Drain on paper. Arrange on center of platter and surround with bananas fried as follows:

Peel 6 small bananas, cut in half, dip in lemon juice, dredge with flour and fry until brown.

MRS. WILLIAM M. PUGH.

HAM LOAF

1½ lb. ham, ground
1½ lb. pork, ground
2 tablespoons bread crumbs
1 egg
1 cup milk

Make into loaf for baking. On top of loaf put:

¼ cup bread crumbs
1 cup pineapple juice

and bake 1 hour. Then remove loaf from oven and add slices of pineapple to top of loaf. Sprinkle slices with a little sugar and bake another hour.

MRS. E. C. PENN.

HAMBURGER SUPREME

1 lb. hamburger steak
¼ lb. onions
1 can corn
Hot mashed potatoes

Cook hamburger and onions until done. Add corn and put mixture in a pie dish. Cover with hot mashed, seasoned potatoes and bake in a hot oven until brown.

MRS. GEORGE LOGAN.

ROAST LAMB

Wash and scrub one forequarter of lamb to remove any unpleasant taste; dry and chop for handling. Rub over with cooking oil or bacon fat. Sprinkle with flour and brown well on both sides. Add two or three cups of hot water. Cover and cook slowly until very tender. More

water may be added. Season last with salt and pepper. Have ready the sauce and baste with this and continue browning, turning on all sides. Any meat may be used with the sauce.

Sauce

1/3 cup each: vinegar, tomato catsup. Worcestershire sauce, 1 cup water. 2 teaspoons mustard, cayenne and salt to taste.

MRS. ARTHUR L. WOODS.

MEAT LOAF

1 lb. beef
1 lb. veal
1 lb. lean pork
} ground together finely

2 eggs, slightly beaten
½ cup milk or cream
½ cup tomato juice

Salt, pepper, bread crumbs, about ½ cup mixture. Roll loaves in crumbs. Cook about 40 minutes, at 400 degrees.

MRS. C. E. PRESTON.

PORK CHOPS

Brown 4 to 6 pork chops in the frying pan.

Arrange in pyrex baking dish.

Add 1 onion sliced, 1 can of peas and juice, and 1 can of Campbell's tomato soup. Bake until meat is well done. Baked white potatoes go well with this.

MRS. J. P. HARLAND.

STUFFED PORK CHOPS

Have butcher cut pork chops one inch thick and cut pocket in thick part. Fill pocket with dressing made of bread crumbs, seasoned with salt, pepper, butter and a little onion juice. Pin opening together with tooth picks. Place in pan with enough water to keep from burning and roast in moderate oven.

POT ROAST DE LUXE

Heat in Dutch oven on top of stove 2 tablespoons of fat and in it place 3 lbs. of beef (a piece of rump or top of round), which has been well rubbed with garlic, salt and pepper.

Brown meat in hot fat turning until all sides are brown, and remove to a plate.

In above fat, place 2 onions peeled and diced and brown without allowing them to get hard. To this add chopped celery, parsley, carrots, 2 bay leaves, 2 black peppers and 1 can of tomatoes.

Replace meat in Dutch oven and cook all together in moderate oven for 4 hours, basting frequently.

For gravy put 1 tablespoonful of butter in skillet, with one lump of sugar, stir until brown. To this add one tablespoonful well browned flour and the same of vinegar. Stir until smooth.

Place hot roast on platter. Drain off most of fat from gravy, add sugar mixture, and again stir until smooth.

MRS. J. P. HARLAND.

PAN BROILED STEAK

Porterhouse steak.

Salt, paprika, chopped parsley, butter.

Heat your pan quite hot, lay steak in the hot dry pan, and cover

instantly. Turn steak quickly every half minute, keeping it covered as much as possible. Cook five minutes or till done. When done, sprinkle with salt and paprika, put a piece of butter on top and sprinkle with parsley.

MRS. WM. MACNIDER.

SPANISH STEAK

One pound of round steak, 2 cups tomatoes, 1 diced onion, 2 cups of diced celery. Pound steak, then salt, pepper and flour it. Fry in meat drippings until nicely browned, then put in buttered baking dish, and place over the steak, the tomatoes, onions, and celery in order given. Bake in moderate oven one hour. The tomatoes will make a tough steak tender, and the celery makes a delicious brown covering.

MRS. A. W. HOBBS.

SWISS STEAK

Cut steak in individual portions. Mix flour, pepper, salt, and any other seasoning desired. Beat this mixture into the steak until it is well coated. Brown meat on both sides. Add enough water or stock to make gravy and simmer for two or three hours.

MRS. GEORGE LOGAN.

VEAL-HAM PIE

1 lb. cooked veal
4 oz. cooked ham
Juice and rind of one lemon
½ lb. mushrooms
Little parsley
½ pt. veal stock
1 tablespoon Knox Gelatin
2 hard-boiled eggs
Tablespoon flour with pepper and salt

Cut meat in small pieces, and dust with flour mixture. Put in a deep baking dish, and cover with pastry with hole in center to let steam out. Cook 1½ hours.

MRS. C. T. WOOLLEN.

VEAL LOAF

1 lb. veal, ground
½ cup crumbs
1 egg
2 tablespoons chopped onions
1 tablespoon chopped celery
1 tablespoon chopped green pepper
1/3 teaspoon salt
¼ teaspoon paprika or black pepper
2 tablespoons melted fat

Mix, shape into loaf not quite as large as baking pan. Add ¼ inch water. Bake one hour in moderate oven, basting frequently.

WILLIE AMES.

VEAL PIE

1½ lbs. veal
3 tablespoons fat
2 onions, minced
1½ cups diced celery
2 cups water
1 teaspoon salt
⅛ teaspoon pepper
3 tablespoons flour

Trim and cut the veal in small cubes. Brown in fat. Add onions, celery and water and cover closely. Cook slowly until tender. Add salt, pepper and flour, which has been smoothed to a paste in a little cold water. Stir until sauce thickens. Pour into baking dish. Cover with small biscuits placed close together. Bake at 425 degrees for 20 minutes.

MRS. H. F. MUNCH.

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Vegetables

CREOLE BEANS

2 lbs. string beans
1 stick (¼ lb.) butter
½ cup Chili sauce
½ cup tomato catsup
Salt to taste

Slice beans lengthwise in quarters, and boil hard 30 to 40 minutes. Drain water, and add the combined melted butter and sauces just before serving.

MRS. MILTON HEATH.

BRUSSELS SPROUTS AU GRATIN

1 qt. Brussels sprouts
½ cup grated cheese
1½ cups cream sauce
Bread crumbs

Cook Brussels sprouts in salted water until tender, drain and season with melted butter. Mix cheese and cream sauce and pour over Brussels sprouts. Place in buttered baking dish, cover with toasted bread crumbs and bake in hot oven.

Cauliflower or cabbage can be used in place of Brussels sprouts if preferred.

MRS. FRANK MILLER.

CARROT RING

2 cups carrot pulp
1 teaspoon salt
¼ teaspoon pepper
3 eggs
1 cup milk
1 teaspoon sugar
3 tablespoons butter
1 tablespoon flour

Cook a number of carrots until tender. Press through a ricer and measure 2 cupfuls. Season with salt and pepper and onion. Beat eggs slightly, add milk, then blend well with carrot mixture, flour, sugar and butter. Pour into a well greased ring mold and set in pan of warm water. Bake in a moderate oven for 35-45 minutes. Turn out on platter and fill center with buttered peas.

MRS. BASON.

CARROT SOUFFLE

3 tablespoons melted butter
3 tablespoons flour
¼ teaspoon each salt and paprika

Melt butter, add flour and seasoning, and, slowly, 1 cup of rich milk. Stir and let boil 3 minutes or till thickened. Add 2 cups cooked strained carrots (sieved), the yolks of 3 eggs beaten thick. Then fold in 3 stiffly beaten egg whites. Turn into buttered baking dish, cover with ½ cup soft sifted bread crumbs mixed with ¼ cup of melted butter. Set dish in pan of hot water and bake slowly ½ hour. This makes a good luncheon dish. Like any soufflé it must be eaten at once or it will fall.

MRS. PAUL GREEN.

CELERY, CHEESE AND NUT DISH

2 cups blanched almonds
1 cup chopped celery
2 cups grated cheese
3 cups white sauce
1 cup bread crumbs

Chop almonds, and arrange celery, almonds, and cheese in layers, in a baking dish which has been buttered. Cover with a medium white sauce, and sprinkle top with bread crumbs. Set in a medium oven 30 or 40 minutes, and serve hot.

MRS. MILTON HEATH.

CORN CHOWDER

2 cans corn
1 qt. milk
2 large onions sliced
Fat pork or butter
3 or 4 good sized potatoes sliced
12 butter flake crackers
Salt and pepper

Fry out 6 very thin slices of fat pork, add the sliced onions, a quart of water with salt and pepper to taste, and cook 15 or 20 minutes. Add the potatoes, and cook until tender. Add corn; in 5 minutes add milk and crackers with good size piece of butter.

The recipe is used for both clam and fish chowders, using less salt for clam chowder. MRS. C. E. PRESTON.

EGGPLANT CASSEROLE

1 medium-sized eggplant, peeled and diced
1 large onion, chopped fine
½ lb. hamburger
1 cup canned tomatoes
1 cup cold rice
3 tablespoons drippings
1 teaspoon salt
Bread crumbs

Using a frying pan, brown onion and eggplant in the drippings. Add hamburger and allow to sear, then add tomatoes and cook until all is tender. Add the cold rice and salt and mix well. Turn into baking dish, cover with bread or cracker crumbs and heat in oven until browned.

MRS. JOHN WOOSLEY.

EGGPLANT FRITTERS

1 pt. eggplant pulp
½ cup sifted flour
2 eggs, well beaten
½ teaspoon salt
⅛ teaspoon pepper
Few drops onion juice

Cut eggplant in pieces and drop in boiling salted water to which a tablespoon of vinegar has been added. Boil until soft. Drain thoroughly and wash. To one pint of eggplant pulp, add the sifted flour, well beaten eggs, salt, pepper and onion juice. Fry in small cakes in hot fat, browning on both sides. Drain on paper. MARY T. HENDERSON.

FRIOLIK

Fry 8 slices bacon. Add 6 onions and fry a light brown. Stew down 1 quart can of tomatoes. Add 3 small cans red kidney beans. Before serving add ¼ pound of cheese and stir till melted.

MRS. A. S. WHEELER.

"MAH JONG"

4 cups tomatoes
1 cup rice
1 cup boiling water
1 cup olives
½ cup onions
1 cup cheese
½ cup oil (Wesson or Mazola)
3 teaspoons salt

Mix all together, put in pan and cook in hot oven 2 hours.

MRS. W. M. DEY.

NOODLE RING

1 package fine noodles
4 eggs beaten separately
½ cup milk
¼ cup butter
½ teaspoon salt

Boil noodles 20 minutes in salted water. Add them to yolks of egg,

½ cup milk and ½ teaspoon salt. Lastly fold in the stiffly beaten whites.

Melt butter in noodle ring, fill with mixture and bake ½ hour in pan of water in moderate oven. MRS. A. S. WHEELER.

STUFFED ONIONS

Select 6 large onions, without peeling, soak in water 1 hour. Drain, remove skins, and with sharp knife cut out center of each. Mix 2 tablespoons of finely minced ham, or other cold meat with half cup bread crumbs, pour over this 1 tablespoon melted butter, 1 tablespoon cream, ½ teaspoon salt and a dash of pepper. Fill onions with this mixture, place in baking dish, baste with melted butter, dust crumbs over top and bake in slow oven 1 hour. Serve with cream sauce.

PEAS, CARROTS, MUSHROOMS

1 small onion chopped fine
1 teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
3 teaspoons fat
½ cup mushroom liquor
½ cup milk
1 No. 2 can peas
½-lb. can mushrooms
1 cup carrots (cut very fine and cooked tender)
1 No. 2 can of tomatoes (optional)
3 teaspoons flour

Combine seasonings and flour with mushroom liquor for a sauce. Add onion and cook slowly 10 minutes. Add milk and cook 10 minutes longer.

Slice mushrooms and add to sauce with carrots and peas.

Put in custard cups and cover with buttered bread crumbs. Set in oven about 10 minutes. Serve on buttered toast.

MRS. BEN WARREN.

STUFFED GREEN PEPPERS

Boil 8 green peppers 5 minutes in quart of water in covered pan, adding 1 teaspoon salt. Remove from pan and drain in sieve.

Filling

1½ cup cold minced cricken
½ cup cooked celery, diced
½ cup mushrooms
3 tablespoons green pepper diced
2 tablespoons pimento

Cream Sauce

4 tablespoons butter
6 tablespoons flour
1 teaspoon salt
¼ teaspoon paprika
1 cup chicken stock
2 cups sweet milk

Boil sauce until smooth and the proper consistency; mix with filling, stuff pepper, and bake in buttered pan. MRS. E. W. KNIGHT.

POTATO PUFF

Beat 2 cups hot mashed Irish potatoes with 2 eggs and 1 cup cream until light. Add 2 tablespoons melted butter and 1 scant teaspoon salt. Turn into buttered baking dish and bake in hot oven until well puffed and delicately browned. MRS. HAROLD MEYER.

BAKED RICE AND CELERY—Serves 6

1 cup cooked rice
2 cups cooked diced celery
2 hard-boiled eggs, cut small
1 cup drawn butter sauce
1 tablespoon minced onion

Mix together lightly but thoroughly; cover with crumbs, dot with butter. Bake. MRS. A. S. WHEELER.

SPANISH RICE

1 lb. ground veal
2 cups cooked rice
1 No. 2 can tomatoes
2 small green peppers
2 small onions
4 tablespoons butter
Salt and pepper to taste

Brown veal in the butter, then add chopped peppers, and onions. Cook until peppers are soft. Then add rice and tomatoes and cook until thick. Stir often to keep from sticking.

MRS. R. W. BOST.

RISOTTO

1 cup rice (uncooked)
½ small onion
1 tablespoon butter
1 can Campbell's Consomme and some water
6 medium mushrooms

Salt, pepper and one tablespoon grated Parmesan cheese.

Put butter, finely cut onions and rice in a pan and cook until light brown. Put can of soup into quart container and fill up with water.

Add ½ this to rice and cook 20 minutes. Add rest and cook until rice is done but not mushy.

Add chopped mushrooms, salt, pepper and cheese. Serve hot.

MRS. R. B. LAWSON.

ITALIAN SPAGHETTI

Sauce

2 large cans tomatoes
2 cans tomato soup
Pinch salt
½ teaspoon celery salt
1 small bayleaf
1 small clove garlic
2 cans mushrooms
Paprika
1 lb. round steak (ground)
1 medium size onion
Pepper

Boil together tomatoes and soup for ½ hour (slowly). Slice and fry onion in butter—not too brown—add onions to sauce. Fry hamburger in same pan, stirring constantly. Add to sauce. Add salt, celery salt, bayleaf, paprika, and garlic (chopped and mashed). Let sauce boil slowly for 2 hours. Add mushrooms and let boil for ½ hour.

Spaghetti

If possible use extra long spaghetti. Let water come to boil, add 2 or 3 teaspoons salt. Put spaghetti into the boiling water, stir often enough to keep from sticking. Don't cook until quite soft because flavor will be spoiled. Drain, then allow warm water to run through it. Serve with sauce and grated cheese.

MRS. J. C. LYONS.

SPINACH CASSEROLE

1 cup diced chicken
1 cup rich white sauce
1 large can spinach

Mix chicken and sauce; put one layer of chicken; dot with butter; add one layer of spinach, and so on to the top of the baking dish. Cover with bread crumbs and bake.

MRS. A. C. MCINTOSH.

SPINACH GENOVESE

½ peck spinach
3 chopped anchovy fillets
¼ cup olive oil

Boil spinach till tender and drain. Have saucepan ready with the olive oil and finely chopped anchovy fillets, and cook 5 minutes. Add spinach, heat well, and serve garnished with slices of hard-cooked egg.

MRS. HAROLD MEYER.

SPINACH RING

Cook spinach in usual way. Chop fine and season well. Press into well buttered ring mold. Place in pan of hot water to keep very hot. To serve turn out on hot platter and fill center of ring with tiny whole-cooked beets seasoned with melted butter. Surround mold with thick white sauce combined with chopped pimento. Ring can also be filled with creamed mushrooms and surrounded with cheese sauce.

MRS. FRANK MILLER.

SPINACH SOUFFLE

2 lbs. spinach sieved
2 tablespoons butter
3 tablespoons flour
1 cup milk
1 cup grated cheese
3 eggs

Make white sauce of butter, flour and milk. Add cheese. Cool. Add 3 unbeaten egg yolks and spinach. Then add 3 beaten egg whites. Bake at 350 degrees, 30 or 40 minutes. MRS. JOHN M. BOOKER.

SWEET POTATOES WITH ORANGE

4 medium sized sweet potatoes
1 orange
8 marshmallows

Cream with butter the sweet potatoes that have been baked. Sweeten to taste. Add to the potatoes juice of the orange and the grated rind of one-half of the orange. Butter the baking dish, then put the potato mixture in oven to heat. After thoroughly heating, dot marshmallows on top and reheat. Serve immediately. MRS. FRANK GRAHAM.

SWEET POTATO PONE

2 cups grated raw potato
1 cup sugar
1 cup milk
2 eggs well beaten
1 teaspoon nutmeg
2 tablespoons butter
½ cup chopped nuts

Blend potato with sugar, milk, chopped nuts, eggs, and nutmeg. Pour into well greased glass pie plate—10 inches in diameter—and dot top with butter. Bake in moderate oven (350 degrees) until set.

MRS. M. H. STACY.

SQUASH RING

2 lbs. yellow squash
1 cup bread crumbs
1 egg
2 tablespoons butter, melted
2 tablespoons top milk (or evaporated milk, undiluted)
Salt and pepper to taste

Boil the squash until tender. Add other ingredients, and bake until brown (25 or 30 minutes) in a moderate oven in a ring or any mold desired.

MRS. MILTON HEATH.

MEXICAN TOMATOES

6 tomatoes, sliced
6 green peppers, sliced
Salt and pepper
6 onions
2 cups cracker crumbs
1/3 cup bacon fat

In greased baking dish arrange layers of tomatoes, peppers, onions and season. Cover with a layer of cracker crumbs, dot with bacon fat and repeat. Bake covered in a hot oven (425 degrees F.) twenty minutes. Uncover and brown. Serves six. MRS. A. D. PERKINS.

BAKED TOMATOES WITH MUSHROOMS

1 large can mushrooms
2 cups coarse toasted bread crumbs
4 tablespoons butter
4 tablespoons chopped celery
6 large tomatoes
Salt and pepper

Melt butter, add celery and onion, cook until tender. Add chopped mushrooms and season to taste. Add crumbs, simmer three minutes, then add pulp from scooped out tomatoes. Stuff tomatoes with this mixture and place in well buttered casserole. Baste and bake about 30 minutes. MRS. FRANK MILLER.

TOMATOES DE LUXE

Hollow out large, firm tomatoes, put an egg in each. Sprinkle with salt, pepper, grated cheese and a strip of bacon over the top. Bake 20 minutes in moderate oven. Serve on toast. MRS. J. P. HARLAND.

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Salads

BILTMORE SALAD

2 egg yolks
1 tablespoon vinegar
1 tablespoon sugar
½ lb. marshmallows
5 slices pineapple
1 cup nut meats
1 pt. whipped cream

Cook eggs, vinegar and sugar in double boiler, stirring constantly until quite thick. Cool slightly and fold in the whipped cream and then gradually add the pineapple and marshmallows cut in pieces. Put in chopped nut meats last. Serves 6 or 8. MRS. A. R. NEWSOME.

JELLIED CABBAGE SALAD

1 cup shredded cabbage
1 cup green peas
1 cup chopped celery
2¼ tablespoons gelatine dissolved in ¼ cup water then added to
1 cup hot water
3 tablespoons vinegar
3 tablespoons lemon juice
¼ cup sugar
1 teaspoon salt

Serve with mayonnaise. MRS. H. W. ODUM.

CARROT SALAD

2 bunches carrots
1 whole stalk celery
1 medium onion
2 hard-boiled eggs

Chop mixture with mayonnaise, and serve on lettuce.

CRANBERRY SALAD

2 cups raw cranberries
1 small orange (seeded)

Run through food chopper. Cover with ¾ cup sugar. Let stand 1 hour. Add to 1 box lemon jello, made as usual. Add ½ cup nuts if desired. Mold. MRS. H. W. ODUM.

CHEESE AND FRUIT SALAD

½ cup chopped dates
½ cup crushed pineapple
3 oz. cream cheese
2 teaspoons lemon juice
½ cup mayonnaise
½ cup whipping cream

Mash cheese, add mayonnaise, and blend until smooth and soft. Fold into whipped cream. Add fruit and mix lightly but thoroughly. Pour into freezing tray and freeze as rapidly as possible. Serves 6.
MRS. R. W. BOST.

BLACK CHERRY SALAD

1 can black cherries
3 packages orange jello
3 cakes cream cheese
4 oranges

Drain cherries well, pour in ring mold. Dissolve jello as directed on package. Pour ½ over cherries and let congeal. Mix cheese with Worcestershire sauce, a little salt and mayonnaise. Spread this on top of cherries and place sections of 4 oranges on cheese; then pour remaining half of jello, and congeal. Serve with mayonnaise, combined with whipped cream to which chopped toasted almonds have been added.
MRS. FRANK MILLER.

CUCUMBER JELLY SALAD

1 pt. grated cucumber
Salt and paprika
2 tablespoons vinegar
1 tablespoon oil
1 teaspoon gelatin
2 teaspoons cold water
6 halves walnut-meats
Mayonnaise
Lettuce leaves

Peel cucumber, removing most of the white along with the green skin. Grate enough to give 1 pt. and season with salt, paprika, vinegar and oil. Add gelatine mixed with cold water. Place over fire until warm and well mixed, not boiled. In the bottom of individual molds put a half kernel of walnut, then pour in the cucumber mixture and set in refrigerator to cool. When ready to serve, turn each mold on to a nest of young lettuce leaves and add mayonnaise. MRS. J. S. HENNINGER.

FROZEN SALAD

1 large can grated pineapple
12 marshmallows
1 package cream cheese
1 cup whipped cream
½ cup mayonnaise

Cut marshmallows in small pieces, mash cream cheese, mix all together. Add pineapple, cream stiffly whipped and dressing. Mix well. Fill one large or two small electric refrigerator pans and let freeze until firm. Serve on lettuce leaf topped with mayonnaise mixed with cream.

MRS. SUSAN C. SOUTHERLAND.

PINEAPPLE, CELERY AND NUT SALAD

1½ cupfuls canned pineapple, cut in cubes
1½ cupfuls celery, cut in pieces
1 cupful chopped nuts

Combine pineapple, celery and nuts. Mix with Fruit Salad Dressing. Serve on crisp lettuce leaves and garnish with cream cheese balls, sprinkled with paprika, and strips of green pepper.

FROZEN FRUIT SALAD

1 large can crushed pineapple
1 large can white cherries—remove seed
1 cup blanched almonds
24 marshmallows cut small
Maraschino cherries

Mix above.

4 egg yolks. Beat well
4 tablespoons taragon vinegar
4 tablespoons sugar

Cook in double boiler until thick. Stir constantly with wooden spoon. When cold mix with one pint stiffly beaten cream. Add to fruit mixture and turn into freezing pans. MRS. LAWRENCE THOMPSON.

GINGER ALE SALAD

1 can sliced pineapple (cut)
1 can white cherries (cut)
2 packages lemon Jello
½ lb. blanched almonds (cut)
1 bottle ginger ale

Dissolve Jello in fruit juice and add cup of hot water. After it cools add other ingredients. Pour in mold that has been dipped in cold water. Serve with mayonnaise. MRS. H. M. WAGSTAFF.

GOLDEN GLOW SALAD

1 package lemon Jello
2 cups hot water
Juice of 1 lemon
1 cup crushed pineapple
1 cup grated carrots
½ cup chopped nuts

Dissolve the Jello in the hot water. Add the lemon juice and let stand until cool, then add the rest of the ingredients and pour into wet molds.

MRS. R. H. SHERRILL.

GRAPE SALAD

1 package lime Jello
1 lb. white grapes (seedless)
1 doz. marshmallows

Cut grapes and marshmallows fine. Let lime Jello nearly congeal, then add grapes and marshmallows. Place in refrigerator, not in ice-tray. Serve on lettuce with mayonnaise. MRS. EDWARD J. SNOW.

MATALEA'S SALAD

2 cups cottage cheese
1 cup tomato catsup
2/3 cup French dressing
1 cup mayonnaise
2 tablespoons gelatine, plain
1 package lime Jello
1 small bottle stuffed olives, sliced

Make Jello according to directions on package. When cool, pour into wet mold, add sliced olives and put aside to congeal. Mix cheese, tomato catsup, French dressing and mayonnaise, blending well. When jelly is firm, pour cheese mixture over jelly and set in ice box until ready to serve. Unmold, garnish with slices of avocado pear, grapefruit and crisp lettuce leaves. Serve with mayonnaise. Serves 12.

MRS. A. D. PERKINS.

MAYONNAISED CHICKEN

1 hen
1 cup celery
1 cup almonds
4 hard-boiled eggs
2 cups English peas
1 cup boiling water
2 cups stiff mayonnaise
1 cup skimmed stock
2 envelopes Knox Gelatin
2 cups sweet Chow Chow (not drained)
1 cup cold water

Boil chicken until tender. Dice chicken, celery, almonds, and eggs. Drain peas. Dissolve gelatin in cold water. Then add boiling water and hot stock. Cool and then add mayonnaise and mix well. Add remaining ingredients. Put in Mary Ann cake shell molds to congeal. When ready to serve turn out and fill centers with tomato aspic cut in blocks. Place pimentos diced and whole stuffed olives on top of mayonnaise. Serves 20 people. MRS. FRANK GRAHAM'S COOK.

BLUSHING PEAR SALAD

Use two cans of halved pears. Dry pears thoroughly and with soft camel's hair paint brush tint the pear, starting at the large end and shading up to natural color. Use red vegetable coloring. Rub up Philadelphia cream cheese with pepper, salt, celery seed and chopped nuts. Make a ball of cheese and put in hollow of pear. Squeeze gently two halves together. Stick a clove in large bottom end and a green leaf in other end. Serve on platter with lettuce and mayonnaise.

MRS. PAT'S SLAW

To shredded cabbage add a suggestion of onion. Marinate with sugar and vinegar to taste. When ready to serve, drain well and mix with homemade mayonnaise.

TOMATO ASPIC

1 qt. can tomatoes
6 cloves
1 small onion
2 teaspoons salt
2 teaspoons sugar
½ teaspoon black pepper
2 stalks celery
2 tablespoons tomato catsup
1 box Gelatin
1 cup cold water
Cayenne to taste

Dissolve gelatin in cold water. Boil other ingredients together until onion, tomatoes, and celery are soft, then while boiling hot stir in gelatin. Strain, pour in individual molds. Chill. Serve on lettuce with mayonnaise.

MRS. BRUCE WHITMIRE.

TOMATO-CHEESE SALAD

Serves Eight

1 cup (small can) tomato soup
3 packages Philadelphia cream cheese
2 tablespoons gelatin
½ cup cold water
1 cup mayonnaise
1½ cups chopped celery, green pepper and onion

Boil soup, add cheese, and whip until melted. Add gelatin which has been soaked in cold water. Cool. Add last two ingredients and pour into shallow pan and chill. Cut in squares and serve on lettuce.

MRS. Y. Z. CANNON.

WALDORF SALAD

Cut sour crisp apples into half inch dice, add an equal quantity of chopped celery, salt to taste and mix with mayonnaise. If liked add 1 cup sliced English walnuts to each cup of the apples and celery.

MISCELLANEOUS SUGGESTIONS

The following will also be found good combinations for salads. Arrange in an attractive way on lettuce leaves and serve with French, mayonnaise, or boiled dressing as preferred.

Asparagus and pimentos.
Sliced cucumber and tomato.
Sliced tomato, finely minced onion, and shreds of green pepper.
Cubes of cold Irish potato, chopped hard-boiled eggs and celery.
Ring of green peas with minced chicken and celery in center.
Nuts and green peas in tomato shells.
Sweetbreads and celery.
Chicken, firm portion of tomato cut in small pieces, celery.
Cream cheese, nuts and parsley mixed well and molded in balls.
Grapefruit and strawberries, or grapefruit and bananas.
Malaga grapes, seeded and cut in half, celery and nuts.
Pineapple, maraschino cherries and crystallized ginger.
Large peaches, peeled and halved, seed cavities filled with chopped almonds.

DRESSING FOR COLE SLAW

Yolks of 2 eggs
½ cup sugar
½ cup vinegar
1 tablespoon butter

Beat eggs, melted butter and sugar, add vinegar, cook until thick. Add celery seed, salt, and pepper to taste, and thin with a little cream.

MRS. M. S. WHITE.

FRENCH DRESSING

½ teaspoon salt
½ teaspoon pepper
3 tablespoons vinegar or lemon
¼ cup olive oil

Rub bowl with garlic or onion. Have all ingredients cold. Beat.

FRUIT SALAD DRESSING

1/3 cup lemon juice
½ cup orange juice
1/3 cup pineapple juice
Yolks of 2 eggs well beaten
1 cup sugar

Cook in double boiler until thick. Cool. Fold in ½ pint whipped cream.

MRS. E. E. PEACOCK.

FRUIT SALAD DRESSING

1 cup whipping cream
1 tablespoon powdered sugar
1 tablespoon lemon juice
Pinch of salt
1 ripe banana

Add sugar to cream and whip. Add lemon juice to bananas, after they have been well mashed, and combine with cream.

MRS. HARRY F. COMER.

MAGIC MAYONNAISE

2/3 cup sweetened condensed milk (not evaporated)
¼ cup vinegar or lemon juice
¼ cup salad oil or melted butter
1 egg yolk
½ teaspoon salt
Few grains cayenne
1 teaspoon dry mustard

Place ingredients in mixing bowl. Beat with rotary egg beater until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Makes 1¼ cups. MRS. E. C. PENN.

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SALAD DRESSING

1 teaspoon salt
1 teaspoon sugar
½ teaspoon mustard
1 large teaspoon white mustard seed
1 large teaspoon celery seed
½ teaspoon Worcestershire sauce
1 pinch red pepper

Stir all together. Add 2 tablespoonfuls tomato catsup. Drop in oil slowly, using ½ pint Wesson oil, juice of ½ lemon, 2 tablespoons vinegar.

MRS. FRED HANES, Durham.
Through MRS. FRANK MILLER.

RUSSIAN DRESSING

To a stiff mayonnaise add enough chili sauce to make right consistency. Then add chopped green peppers and hard-boiled eggs. This is delicious served over head of lettuce. MRS. FRANK MILLER.

TARTAR SAUCE

1 cup mayonnaise
2 tablespoons chopped sweet pickle
1 tablespoon chopped capers
1 tablespoon chopped olives
1 tablespoon finely chopped chives

Combine and serve with egg and fish salads. MRS. FRANK MILLER.

THOUSAND ISLAND DRESSING

2 tablespoons finely chopped pimentos
2 tablespoons minced chives
2 tablespoons tomato catsup
2 tablespoons Chili sauce
2 hardcooked eggs, chopped
½ cup heavy cream

Mix in order given and add to 1 cup mayonnaise.

MRS. D. D. CARROLL.

Sauces for Meats and Vegetables

MILLER SAUCE FOR BARBECUED MEATS

1 cup tomato catsup
½ cup vinegar
2 tablespoons butter
1 lemon
Tabasco sauce or red pepper to taste

Let boil in sauce pan for few minutes and baste meat with this while roasting. MRS. FRANK MILLER.

COCKTAIL SAUCE

1 tablespoon mayonnaise
Juice of half a lemon
4 tablespoons Chili sauce
½ teaspoon Worcestershire sauce
1 teaspoon horseradish (soaked for 10 minutes in 1 tablespoon cold water)

Mix and chill thoroughly before serving. MRS. FRANK MILLER.

CRANBERRY CONSERVE

2 cups cranberries
3 cups sugar
1 large orange
½ cup English walnut meats, cut coarse

Add orange juice to cranberries. Put rind of orange through food chopper. Mix all ingredients. Boil twenty minutes, watching constantly that it does not burn.

Gooseberries may be used instead of cranberries and the recipe makes a delicious gooseberry conserve. MRS. FRANK W. HANFT.

CUCUMBER SAUCE

Grind peeled cucumber fine. Drain through colander or cloth for 10 hours or overnight. To every pint, add:

1 tablespoon salt
2 tablespoons sugar
2 tablespoons white mustard seed
1 teaspoon ground mustard
1 large or 2 small onions grated or ground fine
½ pt. vinegar

Mix and put in small jars and cover well with the vinegar.

MRS. G. W. LAY.

SAUCE FOR HARVARD BEETS

1 tablespoon butter
½ cup sugar
½ cup vinegar
1 tablespoon corn starch

Cook until thick. Pour while hot over cooked diced beets, and let stand for few minutes. MRS. IRENE F. LEE.

NEVER FAIL HOLLANDAISE SAUCE

¾ cup water
Juice from one lemon
2 egg yolks—beat well
2 tablespoons corn starch
¾ stick butter
¼ teaspoon salt
Dash red pepper
Paprika

Heat water and lemon juice and pour over other ingredients which have been creamed. Put into double boiler and cook until proper consistency. Stir constantly with wooden spoon. If lumpy, beat with egg beater. MRS. LAWRENCE THOMPSON.

ORANGE-CRANBERRY RELISH

1 lb. cranberries
1 large or two small oranges
Granulated sugar

Wash fruit, and dry. Remove seed from oranges. Grind oranges, rind and pulp, through food chopper. Grind berries. Take cup for cup fruit pulp and granulated sugar, mix thoroughly. Allow to stand 24 to 48 hours in refrigerator before using. Will keep for weeks if kept in icebox. Use with turkey or meat. MRS. GRACE N. MANGUM.

PEPPER SAUCE

12 green peppers
12 red peppers
12 large white onions
1 qt. vinegar
3 cups sugar
3 tablespoons salt
3 tablespoons mustard seed

Wash peppers and remove seeds and white part. Peel onions. Chop peppers and onions fine and cover with boiling water. Let stand 15 minutes and drain. Add other ingredients to the peppers and onions, mix thoroughly and boil 15 minutes. Seal in hot sterilized jar.

MRS. JOHN WOOSLEY.

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Breads

BAKING POWDER BISCUIT

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
4 tablespoons shortening
2/3 cup milk

Mix and sift flour, baking powder, and salt. Work in shortening with finger tips until mixture looks like coarse meal. Make a well in center, add the milk all at once and stir until well mixed. (This should form a soft dough; if it does not, add a little more milk). Turn out on lightly floured board and knead quickly while you count ten. Pat or roll out lightly to about one-half the thickness you desire your baked biscuit to be. Cut and place on baking sheet. Bake in quick oven (450 degrees F.) about 12 minutes.

MRS. W. M. PUGH.

BEATEN BISCUIT

1 lb. flour
¼ lb. lard
1 cup ice water
1 tablespoon salt

Make stiff dough that is pliable but not hard or dry. I use Southern flour. I also use only pure lard. You'll have to use a little extra flour to work with. Work well, put in hot oven and bake half an hour.

MRS. JULIA GRAVES.

BISCUIT (SOUR MILK)

1 teaspoon salt
2½ cups flour
2 teaspoons baking powder
1 cup milk
¼ teaspoon soda (if milk is fresh)
½ teaspoon soda (if milk is sour)
½ cup shortening

Sift dry ingredients. Cut in shortening and add milk. Roll to any desired size and bake.

MRS. R. W. MADRY.

BISCUIT (TEA)

1½ pts. flour
1 teaspoon sugar
1 cup milk (or more)
1 egg
2 teaspoons baking powder
2 level tablespoons butter
2 level tablespoons snowdrift

Sift dry ingredients. Cut in shortening and add milk and egg. Roll and cut desired size and bake.

MRS. R. W. MADRY.

BREAKFAST CAKE

4 cups flour (all purpose)
2 cups granulated sugar
¾ cup shortening (butter and lard)
1 cup sweet milk
4 teaspoons baking powder
3 eggs
Pinch of ground nutmeg
1 cup chopped nuts

Mix flour, sugar, shortening and baking powder together until they form crumbs. Save enough crumbs to sprinkle on top of cake. Then add eggs (well beaten), milk, nuts and nutmeg. Bake in moderate oven.

MRS. E. MCG. HEDGPETH.

BOSTON BROWN BREAD

2 cups buttermilk
1 cup molasses
1 cup flour
1 cup meal
1 cup Graham flour
1 tablespoon soda
1 teaspoon baking-powder
1 teaspoon salt
1 cup raisins

Sift meal, flour and Graham flour, baking powder, soda and salt. Add mixed molasses and buttermilk. Beat well. Fill greased cans 2/3 full with top lightly on. Steam 3 hours. MRS. JOHN M. BOOKER.

CHEESE BISCUITS

1 lb. cheese, American
½ lb. butter
1 lb. flour (4 cups)
1 teaspoon sugar
½ teaspoon mustard
¼ teaspoon salt and cayenne pepper

Cream butter in a bowl sitting in a pan of hot water; grate cheese and mix gradually with butter, blending well. Add seasoning, then sift in flour gradually and mix well. Place in refrigerator at least half an hour to chill; roll out ¼ inch in thickness and cut out biscuits. Bake in stove at about 400 degrees F. from 12 to 15 minutes.

MRS. M. R. EASON.

CHEESE STRAWS

1 lb. cheese
1 lb. flour
¾ lb. butter
Salt and red pepper

Work into very stiff dough and bake in a very hot oven. Make either biscuits or sticks. MRS. C. T. WOOLLEN.

CORN BATTER CAKES

2 cups sifted cornmeal
½ cup flour
2 teaspoons baking powder
½ teaspoon salt
1 tablespoon melted butter
1 tablespoon lard, melted
1 egg
1¼ cups milk (approximately)

Mix and sift the dry ingredients. Add one cup of milk to the egg and add to the dry ingredients. Then add the melted shortening and enough more milk to make a soft dough. Bake as griddle cakes.

MRS. PAUL GREEN.

DATE BREAD

1 cup sugar
1½ cups flour
¾ cup boiling water
1 cup dates chopped
1 egg
1 cup chopped nuts
1 tablespoon melted butter
1 teaspoon soda
½ teaspoon salt
Vanilla

Pour boiling water over dates. Mix butter, sugar, egg. Add alternately flour and dates. Add salt, soda, vanilla and nuts. Bake in loaf pans about 45 minutes to 1 hour. 300-400 degrees.

MRS. QUINLAN *from* MRS. BUTLER.

MELROSE BANANA TOAST

Thick slices bread well buttered. Cover with sliced bananas and sugar. Broil until nicely browned. Serve with cream and brown sugar —hot. MRS. J. P. HARLAND.

BRAN MUFFINS

1 cup flour
1 teaspoon soda
1 teaspoon salt
2 cups bran
1¼ cups milk
½ cup molasses
¼ cup melted butter
1 egg

Mix and sift flour, soda, and salt. Add bran, milk and molasses. Add egg, well beaten. Add butter. Bake in moderate oven, 375 degrees.

MRS. JOHN M. BOOKER.

MUFFINS—CORN

1 cup meal
1 cup flour
2 eggs
5 teaspoons baking powder
2 tablespoons shortening
¼ cup sugar
1½ cups milk
1 teaspoon salt

Cream shortening and sugar. Add well beaten eggs, then meal and flour which have been sifted with baking powder and salt. Melt shortening until it smokes in muffin pans and fill half full. Bake at 400 degrees for 20 minutes.

MRS. CARROLL'S COOK.

PECAN MUFFINS

1/3 cup sugar
4 tablespoons shortening
2 eggs
2½ cups flour
½ teaspoon salt
3 teaspoons baking powder
3 tablespoons corn meal
1 cup milk
½ cup pecans (finely chopped)

Cream the sugar and shortening together. Add the egg yolks and beat well. Sift together the flour, baking powder and cornmeal, and add to the first mixture alternately with the milk. Beat until smooth, then add nuts and the whites of the eggs beaten until stiff. Bake in well greased muffin pans about twenty-five minutes in a moderate oven.

MRS. E. T. BROWN.

NUT BREAD

2 eggs
1 cup milk
3 cups sifted flour
1 cup sugar
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons melted shortening (butter)
1 cup ground black walnuts, floured

Beat eggs very light, add sugar, beat well. Then add milk and flour (sifted with the salt and baking powder) alternately. Add melted butter. The secret of this recipe is to grind the nuts, not chop them. If desired, about one-fourth the cup of nuts may be chopped, but the remainder should be run through the meat grinder. Add the nuts, then set to rise in warm place (in buttered bread pan) for twenty minutes. This bread doubles itself in size. Bake in oven at 350 degrees for about one hour.

MRS. T. S. GRAVES.

ORANGE NUT BREAD

2 eggs
1 cup sugar
¾ cup milk
3 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons Crisco
½ cup nut meats
½ cup chopped orange peel (fresh)

Beat eggs with sugar. Stir in milk alternately with flour, salt, and baking powder sifted together. Add melted Crisco and chopped nut meats and orange peel dredged with flour. Pour into greased pan. Allow to stand 15 minutes before putting in oven. Bake in moderate oven (350 degrees F.) for 40 minutes or longer. If more orange peel is desired, decrease the nuts accordingly. MRS. DUDLEY COWDEN.

ICE-BOX ROLLS

Dissolve 1 yeast cake in 1/6 cup lukewarm water. Take ¼ cup sugar, ½ tablespoon salt, 2 tablespoons of butter, and put in a deep bowl. Pour over this 1 cup boiling water. Let cool.

When lukewarm add to it the yeast cake and 1 beaten egg yolk, 2 cups flour. Stir this mixture well. Now add 1½ cups flour and well-beaten egg white. Make into soft sponge, put in icebox immediately, and keep over night.

Grease hands with melted butter and make out into rolls, using a little flour, and let rise 3 hours before baking.

MRS. S. G. SANDERS.

QUICK ROLLS

1 cake yeast
1 pint milk
2 tablespoons sugar
½ cup lard or butter melted
1 tablespoon salt
1½ pts. sifted flour

Dissolve the yeast in the lukewarm milk. Add the sugar, butter, and salt. Stir in the flour and mix well. Set in a warm place for 30 minutes to rise. Then knead in enough flour to keep dough from being sticky. Turn on floured board and knead until dough is smooth. Let rise until double in bulk. Then turn on board and roll one inch thick, cut and form rolls, and let double in bulk again and bake at 400 degrees.

MRS. R. W. BOST.

SALLY LUNN

2 cups flour
1 cup milk
1 egg yolk
½ cup sugar
2 heaping tablespoons butter
Pinch of salt
Nutmeg to taste
2 rounding teaspoons baking powder

Sift flour, baking powder, and salt together. Cream butter and sugar together, and add alternately flour mixture and milk. Batter should be thick. Bake in moderate oven 20-30 minutes.

MRS. P. J. SINCLAIR.

SOUTHERN PANCAKES

1 pt. buttermilk
2 cups flour
3 eggs
½ teaspoon salt
1 teaspoon soda
2 teaspoons baking powder
1 tablespoon sugar

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Beat egg yolks well. Add milk, to which soda has been added. Sift dry ingredients and add to milk and egg mixture. Fold in egg whites stiffly beaten.

MRS. J. S. HENNINGER.

SPOON BREAD

2 cups scalded milk
½ cup corn meal
2 eggs
1 teaspoon baking powder
1 teaspoon salt
2 tablespoons melted butter

Add meal gradually to scalded milk, mixing well. Let stand until cool. Add beaten yolks of eggs, baking powder, salt, and butter, then beaten egg whites. Pour into well buttered shallow baking dish, and bake in moderate (300 degrees) oven for 1 hour. Serve at once.

MRS. LILY H. BROWN.

WAR-TIME BATTER BREAD OR SPOON BREAD

1 cup corn meal (white)
2 cups boiling water
½ teaspoon salt, or to taste
1 tablespoon shortening, butter preferred
2 eggs
Milk as directed

Scald meal, adding salt and working smooth with back of spoon Melt butter in baking dish, shaking around to prevent sticking on side, pouring what is left into scalded meal. Break into tea cup the eggs, beat thoroughly, add milk to fill cup. Stir again and pour into meal, after which pour whole into baking dish and bake in hot oven until set and brown.

One teaspoon baking powder may be added but this is not needed if the oven is very hot.

MRS. WALTER D. TOY.

VELVET WAFFLES

2 cups flour
3 teaspoons baking powder
1 teaspoon salt
1 tablespoon sugar
3 egg yolks, well beaten
1¼ cups milk
½ cup Wesson oil
3 egg whites, stiffly beaten

Sift flour and measure. Resift into a mixing bowl with baking powder, salt and sugar. Mix the milk and Wesson oil with the well beaten egg yolks. Turn all at once into sifted dry ingredients and beat until smooth. Fold in the stiffly beaten egg white. Bake on hot waffle iron. Serve hot with honey, jam, maple or cane syrup.

MRS. M. E. HOGAN.

WAFFLES (SOUR MILK)

1 pt. sour milk, clabbered
1 pt. flour
1 small teaspoon salt

Mix and let stand over night, then add 2 eggs beaten together, 1 teaspoon soda dissolved in a little water, and 1 heaping tablespoon butter melted. Can be used at once.

MRS. G. W. LAY.

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Desserts and Puddings

APPLE CRISP PUDDING

Peel and core 6 or 8 apples and cut in slices ¼ inch thick to make 4 cups of apples.

1 teaspoon cinnamon
7 tablespoons butter (½ cup)
½ cup water
1 cup sugar
¾ cup flour (cake preferred)

Butter casserole, add apples and pour over the water and cinnamon mixed. Work together sugar, flour, and butter with finger tips until crumbly, spread over the apple mixture, and bake uncovered for one hour. Serve warm topped with whipped cream.

MRS. J. P. HARLAND.

BANANA ICE-BOX CAKE

1 package Graham wafers
6 bananas
1 pt. heavy cream

Whip cream, sweeten, and flavor with vanilla. Crush wafers with rolling pin to fine crumbs. Line a square baking dish with waxed paper. Fill dish with alternate layers of crumbs, sliced bananas (fairly thin) and whipped cream, being sure the top and bottom layers are crumbs. Place in refrigerator at least 12 hours before using. Cut in squares. Top each with rosette of whipped cream and a cherry.

MRS. GRACE N. MANGUM.

BLACKBERRY PUDDING

¼ cup sugar
1 cup sour milk
1 teaspoon soda
1½ cups flour
1 tablespoon lard
1 egg
½ teaspoon salt
2 teaspoons baking powder
1 qt. blackberries or dewberries

Dissolve soda in milk. Add to beaten egg. Sift dry ingredients and add. Crush berries, melt lard, and add. Beat well. Put in greased baking dish. Cook 45 minutes in moderate oven, covering the first 15 minutes to prevent browning too early. Serve hot with hard sauce.

MRS. T. D. ROSE.

CHOCOLATE ICE-BOX PUDDING

2 cakes German sweet chocolate (or ½ lb. Dot chocolate)
2 doz. lady fingers
2 tablespoons powdered sugar
3 tablespoons boiling water
4 eggs
1 teaspoon vanilla

Melt the chocolate in a double boiler. Line a pan with wax paper and then lady fingers. Save at least 1 dozen for crumbling into the chocolate. Add to chocolate the sugar and water. Then add one at a time the yolks of the four eggs, beating after each yolk. Remove from the stove and add the vanilla and fold in the stiffly beaten four egg whites and the crumbled lady fingers. Pour into the lined pan and set in the refrigerator for several hours, then unmold and serve with whipped cream.

MRS. M. S. BRECKENRIDGE.

CHOCOLATE ROLL

Cream together 6 egg yolks, and 6 tablespoons of confectioner's sugar, and add 2 squares of chocolate melted; 1 tablespoon of pastry

flour; 1 teaspoon baking powder and 1 teaspoon soda. Whip 6 egg whites very stiff and add to mixture. Butter and flour baking sheet. Spread mixture on sheet and bake 7 to 10 minutes in a moderate oven. When baked turn on damp cloth and cover with damp cloth.

Filling: Whip pint cream, flavor with vanilla and powdered sugar to taste. Spread on the cake. Roll the cake over with bottom cloth. Cover with chocolate icing. Sprinkle with nuts and put in ice box for an hour or two before serving. MRS. C. A. MEBANE.

STEAMED CHOCOLATE PUDDING

1 tablespoon butter } cream
¼ cup sugar }
Add 1 egg well beaten
1/3 cup milk—¾ cup flour
1 teaspoon baking powder
½ square chocolate or 2 tablespoons cocoa
¼ teaspoon salt

Pour into buttered mold. Cover and steam 1 to 1½ hours. Serve with sauce.

Sauce for Above

¼ cup butter, 1 cup XXXX sugar. Cream and add ½ teaspoon vanilla and ¼ cup whipped cream. MRS. J. B. BULLITT.

DATE PUDDING

2 eggs
1 cup sugar
1 cup walnuts
1 cup dates (cut)
1 heaping tablespoon flour
1 teaspoon baking powder
Vanilla

Mix in order given after beating eggs well. Bake 20 minutes in moderate oven (375 degrees). Serve with whipped cream. (If baked in 9-inch-square cake pan it cuts 9 pieces). It may be broken up and served in sherbet glasses with cream on top. Be sure to let cool before removing from pan. Can be baked the day before.

MRS. M. L. JACOBS.

GRAHAM CRACKER PUDDING

16 graham crackers—crumble and save some to roll on outside
1 small box marshmallows cut in half
½ to 2/3 box dates cut coarsely
1 cup chopped nuts

Bind together with cream or 1 cup wine. Let stand. Serve with whipped cream. MRS. J. P. HARLAND.

LEMON SPONGETTES

1 cup sugar
1½ cup milk
Grated rind and juice of one lemon
4 tablespoons flour
2 tablespoons butter
Pinch of salt
3 eggs

Cream butter; add sugar, flour, salt, lemon juice and rind. Stir in beaten yolks mixed with milk. Fold in stiffly beaten whites. Pour into custard cups and set in pan of hot water in moderate oven. Bake about 45 minutes. When done each cup will contain custard at bottom and sponge cake on top.

MRS. M. H. STACY.

MARY'S PUDDING

3 cups water
1 cup sugar
Butter size of an egg
1 teaspoon vanilla

Put these in a shallow pan and boil 10 minutes.

1 tablespoon butter
1 cup sugar
1½ cups flour
2 tablespoons baking powder
1 teaspoon cinnamon
1 teaspoon cocoa
1 cup dates or raisins
1 cup nuts
½ cup milk

Mix these ingredients and drop by spoonfuls in the sauce. Bake in oven 25 minutes. Serve hot in sauce with whipped cream.

MRS. FRED PATTERSON.

BOILED MOLASSES PUDDING

¾ cup molasses
1 or slightly more than 1 cup milk
4 cups flour
Butter size of egg
1 rounded tablespoon soda put in milk
1 package seeded raisins chopped

Put mixture in coffee cans and cook for about four hours. (Put cans in large vessel and under each can place a pan). Be sure both the cans and the lids are well greased.

Serve pudding with wine sauce.

MISS ALICE NOBLE.

ORANGE BAVARIAN CREAM (UNCOOKED)

To juice of three oranges and grated rind of 1 orange add 2 level tablespoons gelatin, stir. To 3 egg yolks well beaten add ¾ cup granulated sugar, stir and add juice 1 lemon, add orange and gelatin mixture slowly, stirring while adding same.

3 egg whites beaten and

½ cup whipping cream, whipped. Fold these into the above mixture when it begins to thicken.

If the gelatin does not dissolve sufficiently in the orange juice, the bowl can be placed over hot water for a few minutes.

MRS. JAMES M. BELL.

24-HOUR SALAD DESSERT

2 cups white cherries halved and seeded
2 cups diced pineapple
2 cups orange sections
2 cups quartered marshmallows
¼ lb. blanched almonds, chopped

Make dressing of 2 eggs beaten until light, 2 tablespoons sugar added to eggs. Add ¼ cup cream and juice of 1 lemon. Mix thoroughly. Cook in double boiler, stirring constantly, until thick and smooth. Cool, and add 1 cup cream, whipped. Pour dressing over fruit mixture and mix lightly. Let stand in refrigerator (not in freezing tray) 24 hours. Serve on lettuce, garnish with whipped cream. Serves 10 or 12.

MRS. EUGENE ANDREWS.

ORANGE ICE-BOX PUDDING

2 cups water
1 cup sugar
1 cup orange juice
1 cup orange pulp shredded
2 cups cream
1 cup chopped nuts
2 tablespoons gelatin, dissolved in 1/3 cup water
2 tablespoons lemon juice
½ lb. marshmallows, chopped
24 ladyfingers

Boil sugar and water to syrup (10-15 minutes). Soak gelatin in cold water 5 minutes and add to syrup. Add lemon juice, strain. Add orange juice and pulp. Chill. After it is cold, set in pan of ice and beat until fluffy. Whip cream and add marshmallow; then fold into gelatin mixture.

Line cake pan with oil paper and with ladyfingers. Crumble remaining ladyfingers into mixture. Put in a layer of mixture, then a layer of nuts.

MRS. H. M. WAGSTAFF.

ORIENTAL PUDDING

2 eggs
¾ cup sugar
½ cup milk
1 cup pecan halves
1/3 cup dry cocoanut
2/3 cup chopped dates
5 tablespoons flour
1 teaspoon baking powder
Whipped cream

Beat eggs and sugar until light and add milk, dates, nuts, and cocoanut, then sifted flour and baking powder. Blend thoroughly, turn into shallow greased baking pan, and bake in a moderate oven 40 minutes. When cool, cut into squares and serve with whipped cream. Serves 8.

MRS. A. D. PERKINS.

PERSIMMON PUDDING

1 qt. persimmons
1 pt. sweet milk
4 eggs
2 cups sugar
1 cup flour
½ cup meal
1 level teaspoon baking powder
¼ teaspoon salt
Butter size of large egg

Mash persimmons through colander, adding milk a little at a time (heating the milk facilitates straining). Add sugar, eggs, meal, and flour sifted with salt and baking powder, then melted butter. Bake in moderate oven. Serve with whipped cream.

MRS. GEORGE HOWARD.

PINEAPPLE DELIGHT

23 marshmallows
½ cup boiling water
Juice of 1 lemon
3 tablespoons sugar
1 small can crushed pineapple including juice
Whites of 2 eggs
½ pt. cream whipped

Chop marshmallows and add ½ cup boiling water. Add sugar, lemon juice, and pineapple. Beat eggs and mix above. Add cream last and place in ice tray for four hours.

MRS. EDWARD J. SNOW.

PLUM PUDDING

Put into a bowl the following:

1 cup chopped suet
1 cup seeded raisins
1 cup cleaned currants
1 cup granulated sugar
1 cup shredded citron and orange peel
3 cups grated soft bread crumbs

Add 4 eggs, mixing in one at a time thoroughly. Then add—

½ cup milk
¼ cup brandy or whiskey
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
The grated rind of 1 lemon
A little grated orange rind and a little orange juice

Mix thoroughly with the hands and pack in buttered mold. Put oiled paper over top and fit cover on tight and steam for seven hours keeping water boiling. Can be made early and heated in same mold. When used, put a piece of holly on top. Pour over the pudding a quarter cup of rum and set on fire as it is brought to the table.

MRS. G. W. LAY.

PRUNE PUDDING

1 cup cooled prunes, unsweetened and chopped fine
1 cup sugar
1 cup chopped nuts
½ cup milk
1 tablespoon butter
1 teaspoon baking powder
3 crackers rolled fine
Pinch of salt
1 teaspoon vanilla

Bake in buttered pan for about 20 minutes. Have oven at a moderate heat. Serve hot.

MRS. WM. M. DEY.

PRUNE WHIP

2/3 cup stewed prunes, pitted
5 egg whites
½ cup sugar
½ tablespoon lemon juice
⅛ teaspoon salt

Grind stewed prunes in meat grinder. Add sugar. Beat egg whites until stiff, to which you have added salt. After mixture is cold fold in beaten whites, then add lemon juice. Pile lightly in baking dish. Put baking dish in pan of simmering water on stove. Simmer for ½ an hour. Put in slow oven and complete baking.

MARY HENDERSON.

STEAMED PUDDING

3 tablespoons butter
½ cup molasses
½ cup milk
1 2/3 cup flour
¼ teaspoon each, salt, cloves, allspice, nutmeg
½ teaspoon soda
½ lb. dates cut in small pieces

Melt butter, add molasses, milk, and dry ingredients mixed and sifted. Turn into buttered mold and steam 2½ hours.

MRS. GEORGE BASON.

SWEET POTATO PUDDING

2 cups grated raw potatoes
1 cup sugar
1½ cups milk
¼ cup melted butter
3 eggs
Add spices to taste

Bake slowly. Serve with or without cream.

MRS. LILY H. BROWN.

TIPSY PUDDING

5 eggs, white beaten separately
¼ lb. flour
½ teaspoon salt
½ lb. sugar
½ teaspoon baking powder
Vanilla

Dip this cake in aged wine. Make a custard of the following:

5 tablespoons of sugar
2 eggs
1 pt. milk
1 tablespoon cornstarch
Vanilla

Stick as many blanched almonds as possible in cake and then pour the custard over it.

MRS. CLYDE DUNN.

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Sauces for Puddings

CARAMEL SAUCE

1 tablespoon cornstarch
4 tablespoons caramel syrup
2 tablespoons cold water
1 cup boiling water
1 teaspoon butter

Blend cornstarch and cold water. Combine the syrup and boiling water and add the cornstarch to this mixture. Cook 25 minutes in a double boiler, stirring constantly until thickened. Add butter and vanilla. Serves 6. Serve with ice cream, baked custard.

MRS. D. D. CARROLL.

HARD SAUCE

Cream together—
4 tablespoons butter
1 cup powdered sugar
2 tablespoons cream
½ teaspoon vanilla
¼ teaspoon lemon extract

Or substitute any of your favorite flavorings.

MRS. FRANK MILLER.

HOT CHOCOLATE SAUCE

Melt 1 tablespoon of butter, add to it 1½ squares of chocolate. Stir until chocolate is dissolved, then add 1 cup of sugar, pinch of salt, 1/3 cup boiling water. Boil 15 minutes. Add ½ teaspoon of vanilla.

MRS. S. G. SANDERS.

LEMON SAUCE (GOOD ON SPONGE CAKE)

1 lemon
1 egg
1 cup sugar
1 tablespoon butter
1 teaspoon vinegar

Put sugar, water, vinegar on to boil. Beat egg thoroughly. Pour syrup into egg slowly. Stir well. Cut lemon very thin and put in syrup. Let mixture boil 2 minutes.

MRS. S. G. SANDERS.

MOCK WHIPPED CREAM

1 cup sugar
White of 1 egg
1 large apple, grated
1 teaspoon vanilla

Beat this for 5 minutes and serve on plain cake or puddings.

MRS. C. E. PRESTON.

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Desserts—Frozen

COFFEE PECAN ICE CREAM

½ cup sweetened condensed milk
½ cup coffee or water
½ pt. whipped cream
1 egg white

Dilute condensed milk with coffee, add to whipped cream and add as many pecans as desired. Place in freezing unit of mechanical refrigerator.

MRS. DUDLEY COWDEN.

ICE CREAM

3 egg yolks
1 cup milk
¾ cup sugar
3 egg whites
⅛ teaspoon salt
2 teaspoons vanilla
1 cup whipping cream

Make custard of egg yolks, milk, and sugar. Cool. Fold in whipped cream and stiffly beaten egg whites to which salt has been added. Add vanilla and freeze as fast as possible. One cup of macaroon crumbs or one cup of any fruit may be added. Sherry wine flavoring may also be used.

MRS. R. W. BOST.

FOUNDATION RECIPE FOR REFRIGERATOR ICE CREAM

1 tall can evaporated milk
1 pt. cream
1 or 2 egg whites
1 cup sugar
Flavoring

Beat egg whites stiff. Add 2 tablespoons sugar. Whip milk, which has previously been heated to boiling, then chilled thoroughly, and cream. Add remaining sugar. Flavor as desired and fold in egg whites. Pour into trays and freeze, stirring once after about 30 or 40 minutes.

MRS. H. F. MUNCH.

ICE CREAM

15 marshmallows
1 cup milk
1 pt. cream (coffee cream may be used)

Dissolve marshmallows in milk by heating slightly. When cool, add cream beaten, season, and place in refrigerator to freeze. Stir once with wooden spoon, when cream is partially frozen. This makes an excellent base for any flavor desired.

MRS. DONALD H. STEWART.

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MOUSSE

1 cup milk
1 scant cup sugar
1 teaspoon vanilla

Mix this thoroughly. Pour into tray and let get real cold (about 20 minutes). Whip ½ pint cream. Add 1 small can pineapple, apricots, or any fruit. Add this to the contents of the tray. Beat well. Pour back in tray; after 1 hour, stir in tray and replace to freeze.

MRS. I. C. GRIFFIN.

STRAWBERRY BAVARIAN CREAM

1 pt. whipping cream
½ package Knox gelatin
1 pt. sweet milk
1 cup sugar
1 qt. crushed strawberries
18 lady fingers

Soak gelatin in 1/3 pint milk. Scald remainder of milk. Pour over gelatin and strain. Put aside to cool. Crush strawberries with cup of sugar. Whip cream stiffly, and add remainder of sugar. Mix with strawberries. When gelatin is thoroughly chilled, drop slowly into mixture, beating constantly. Line deep pan or mold with lady fingers, and pour mixture over same. When congealed cut in squares, top with whipped cream, placing one large strawberry in center of cream.

MRS. SUSAN C. SOUTHERLAND.

MRS. EWART'S LEMON MILK SHERBET

1 qt. sweet milk
2 cups sugar
Grated rind 1 lemon
½ cup lemon juice
½ pt. heavy whipping cream

Scald milk, sugar and lemon rind. Cool. Freeze almost solid, then add whipped cream. Freeze again, then stir in lemon juice, freezing to desired consistency.

MRS. J. B. LINKER.

ORANGE ICE

1 teaspoon gelatin or
1 tablespoon jello
¼ cup cold water
4 cups hot water
2 cups sugar
2 cups orange juice
¼ cup lemon juice
Grated rind of 2 oranges

Soak gelatin in cold water while you make syrup of sugar, water, and grated rind. Add gelatin to hot syrup, cool; add fruit juices, strain, and freeze as rapidly as possible.

MRS. D. D. CARROLL.

ICE—STRAWBERRY

1 qt. strawberries
½ cup sugar
1 cup orange juice

Boil berries and sugar for ten minutes. Strain, cool and add orange juice. Place in refrigerator tray. Serves 6.

Note: Either of these last two recipes may be used as a base for cranberry, pineapple, grapejuice, raspberry, loganberry, or lime sherbet.

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DANZIGER'S RECIPES

BEEF GOULASH

3 lbs. beef—any good cut or chuck
2 lbs. onions
2 or 3 teaspoons of paprika
Salt to taste
Soup or water

Cut onions in rings and saute to a light yellow in shortening. Cut meat in large squares and add to onions, salt and paprika and roast until the juices are cooked nearly dry. Then pour in the soup or hot water until meat is covered, cover with a lid and let simmer until meat is done. Mix one tablespoon of flour with enough water to make a smooth thin paste and thicken the juices. Cook a few minutes longer until flour is done, pour gravy over meat and serve with potatoes.

APPLE STRUDEL

Pastry

½ lb. of flour
1 egg
Salt to taste
Dash of vinegar

Filling

4 lbs. of apples, sliced
¼ lb. of raisins
1 teaspoon of cinnamon
½ lb. of sugar
⅛ lb. of almonds, sliced

¼ lb. of soft butter—¼ lb. of stale white bread crumbs.

Pile flour on the bread-board, making a hole in the center. Mix well the egg, water, salt and vinegar and pour in the hole in the flour, working it first with a knife, then with the hands until the flour is used up. Then throw the dough on the board until bubbles appear. Form it in a ball and cover with a warm pot, letting it stand a half-hour, or longer. In the meantime prepare the filling.

Spread a large cloth over bread-board and sift flour over it. Put dough on cloth and roll from the center on all sides. Flour the hands and stretch dough quickly and carefully until it becomes transparent. Trim away the thick edge with a knife, then spread softened butter over the dough, and over that the bread crumbs, covering one-fifth of the sheet. Then spread the filling on three-fourths of the sheet, lift the lower edge and start the roll, using the cloth in rolling as in making a jelly-roll. Lay in buttered baking pan in shape of a horse-shoe and bake about three-quarters of an hour, and until crisp.

Pastry and Pies

HOT WATER PASTRY

1 cup shortening
2/3 cup boiling water
3 cups pastry flour (measured after sifting)
1 teaspoon salt
1 teaspoon baking powder

Put the shortening into a bowl and add the boiling water. Let stand until the shortening melts or is very soft. Then sift into this mixture the dry ingredients. Beat until thoroughly mixed. Put in covered container and place in refrigerator over night. This makes six pastry shells or three pies with top crusts. A few days keeping in refrigerator improves it.

MRS. J. S. HENNINGER.

PASTRY—PLAIN

1 cup flour
1/3 cup Crisco or fat
Ice water to make stiff dough
¼ teaspoon salt

Have all ingredients as cold as possible and handle as little as possible. This makes one shell. Bake at 450 degrees.

MRS. D. D. CARROLL.

WASHINGTON APPLE PIE

1 cup sugar
1 cup unsweetened pineapple juice
6 medium-sized tart apples
1 teaspoon cornstarch
⅛ teaspoon salt
½ teaspoon vanilla
1 tablespoon butter

Boil sugar and pineapple juice, add apples which have been pared, cored, and cut in fourths. Keep fruit whole by cooking slowly uncovered, until tender. Lift the apples out carefully and lay them in a pie pan lined with unbaked pastry. Dissolve the cornstarch in 2 teaspoons cold water and add to the syrup. Cook until it thickens. Add vanilla and butter and pour over the apples in the pastry-lined pan. Cut strips of pastry ½ inch wide, brush lightly with cream. Place criss-cross over the pie. Bake at 450 degrees for ten minutes, then reduce the heat and finish baking at 350 degrees.

MRS. H. F. MUNCH.

BROWN SUGAR PIE

3 cups brown sugar
½ cup milk
3 eggs
½ cup melted butter
1 teaspoon vanilla

Pour milk over sugar. Add beaten eggs and melted butter and vanilla. Put mixture into uncooked pastry shell. Cook about 20 minutes or until filling becomes firm.

MRS. HUGH LEFLER.

BUTTERSCOTCH PIE

1½ cups brown sugar
1½ cups water
4 tablespoons flour
4 tablespoons cornstarch
⅛ teaspoon salt
3 egg yolks
2 tablespoons butter
1 teaspoon vanilla

Heat brown sugar and 1¼ cups water to the boiling point. Mix together flour, cornstarch and salt with ¼ cup water and pour the syrup

OLD-FASHIONED LEMON PIE

1 cup sugar
¼ cup butter } creamed
3 yolks well beaten
2 lemons, rind and juice
1 pinch salt
3 whites well beaten

Bake at 350 degrees, 40 minutes.

MRS. J. M. BOOKER.

MOLASSES PIE

1 cup sugar
1 cup New Orleans molasses
2 eggs
Butter size of a walnut
1 tablespoon sweet milk
Nutmeg to taste
½ cup black walnuts or any nuts you like

Beat eggs and sugar well. Add molasses, butter, milk, and nutmeg. Put in uncooked crust and bake. Sprinkle nuts on top before putting in stove.

MRS. FRED PATTERSON.

PEACH-RAISIN PIE

(For two pies)

¾ can soft peaches
2 cups sugar
6 eggs
¼ lb. butter
½ lb. raisins
Nutmeg

Beat yolks and whites of eggs separately. Drain peaches and chop fine. Add sugar and raisins. Stir fruit and sugar with well beaten yolks. Add nutmeg and lastly butter melted. Pour this mixture into rather thick crust and bake to a rich brown.

Flavor meringue with lemon. Spread on thick, and heat through in hot oven. Makes two pies.

MRS. DAVID SESSOMS.

PUMPKIN PIE

Add the beaten yolks of 4 eggs with 1 cup of white sugar to 2 cups of pumpkin which has been stewed and put through a colander. With this mix 1 quart of milk, 1 teaspoon cinnamon, mace, and nutmeg mixed with whites of the eggs beaten stiff. Line a very deep pie dish with a good paste. Cut slashes in it here and there. Stir the pumpkin custard well from the bottom and put in into the pastry. Bake in a steady oven.

MISS ALICE NOBLE.

SWEET POTATO CUSTARD PIE

2 cups mashed sweet potatoes
3 eggs, well beaten
½ cup melted butter
1½ cups sugar
1 rounding teaspoon spice
1 rounding teaspoon cinnamon
Milk

Mix ingredients together, adding enough milk to make a thin custard. Bake in an uncooked crust about 30 minutes at 400 degrees. (Makes two pies).

MRS. LEONARD E. FIELDS.

Cakes

ALL-PURPOSE CAKE

2½ cups flour
2½ teaspoons baking powder
Pinch of salt
4 eggs
¾ cup butter
2 cups sugar
1 cup milk

Sift together dry ingredients. Separate eggs, and beat. Do not beat whites too dry. Cream butter and sugar, add egg yolk, and then the flour and milk alternately. Flavor and add egg whites last. Pour in greased and floured cake pans. Bake 25 minutes at 375 degrees. (Sheet or layer cake).

Mrs. J. F. Dashiell.

ANGEL CUP CAKES

¾ cup sugar
½ cup flour
½ cup egg whites
½ teaspoon cream of tartar
⅛ teaspoon salt
½ teaspoon vanilla
1 teaspoon almond extract

Sift sugar and flour 4 times each. Beat eggs. Add cream of tartar. Fold in sugar gradually; then add flour and salt, and flavoring. Put into ungreased muffin pans, or paper cups. Bake slowly about 25 minutes.

Mrs. Lily H. Brown.

APPLE SAUCE CAKE

1¾ cups sifted cake flour
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
½ cup shortening
1 cup sugar
1 egg well beaten
1 cup raisins finely cut and floured
1 cup nuts, chopped
¾ cup hot, thick apple sauce, strained

Sift flour once, measure, add baking powder, soda, salt and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, and nuts. Add flour mixture, alternately with apple sauce, a small amount at a time. Beat after each addition until smooth. Bake in greased loaf pan 7x5x3 inches, in moderate oven (350 degrees F.) about 1 hour.

Mrs. A. S. Winsor.

CHINESE CAKE

1 cup dates
1 cup nuts
1 cup sugar
¾ cup flour
1 teaspoon baking powder
¼ teaspoon salt
2 well beaten eggs

Mix all ingredients together; add dates, walnuts or any kind of nuts, also the well beaten eggs. Grease pan and spread very thinly and bake. Cut in blocks while hot and when done roll in balls, then in powdered sugar. Can be rolled up and cut to represent a stump and use hatchet and flag for favors.

Mrs. H. H. Hodges.

CHOCOLATE CAKE

¼ lb. butter
2 cups sugar
½ cake chocolate
4 eggs
¼ teaspoon salt
3 cups flour
1 cup milk
3 level teaspoon baking powder
¼ teaspoon soda
Vanilla

Cream butter and sugar. Alternate flour and milk. Add baking powder, then melted chocolate. Add soda dissolved in ½ teaspoon of hot water. Add eggs which have been well beaten. Flavor with vanilla. Bake fairly quickly in layers. Put together with white icing or chocolate filling.

WILLIE AMES.

COFFEE CAKE

2 tablespoons butter
1 egg
½ cup raisins or citron
2 cups flour
3 tablespoons sugar
Pinch salt
1 cup milk
4 teaspoons baking powder

Mix dry ingredients, add egg and milk then fruit. Bake in moderate oven 30 minutes. Frost.

Frosting

1 cup sugar
½ cup nuts
1 heaping tablespoon butter
2 teaspoons (heaping) flour

If desired instead of raisins, peel an apple and cut in small pieces and stick into the dough before frosting.

MRS. C. W. BORGMAN.

QUICK DATE CAKE

3 tablespoons soft butter or nucoa
2/3 cup brown sugar
1 egg
¼ cup milk
⅞ cup flour or 14 tablespoons
1 teaspoon baking powder
¼ teaspoon cinnamon
Few grains nutmeg
½ cup dates cut in small pieces

Put ingredients in bowl and beat together about three minutes. Put in small greased and floured muffin tins and bake about 20 minutes at 350 degrees.

MRS. P. E. DAVENPORT.

FILLED COFFEE CAKE

1 cup sugar
1 tablespoon butter (rounded)
2 eggs—beaten
1 cup sweet milk
3 cups flour (approximately)
3 teaspoons baking powder
1 pinch salt

Filling

1½ cups light brown sugar
1 large tablespoon cinnamon
2 tablespoons flour
½ cup nuts

Dot with lots of butter on each layer.

MRS. J. F. KENFIELD.

CRAZY CAKE

Mix ingredients as listed. Do not beat until all materials are in the mixing bowl.

1 cup sugar
1 egg (break and drop in)
½ cup sour milk
½ cup cocoa
½ cup butter
1 teaspoon soda
1 teaspoon baking powder
½ teaspoon salt
2 teaspoons vanilla
1½ cups flour
½ cup water

Beat until fine texture. Bake in 2 pans—30 minutes at 350 degrees.

MRS. P. H. QUINLAN.

PRIZE DEVIL'S FOOD CAKE

2 cups cake flour
2¾ teaspoons baking powder
¼ teaspoon salt
2/3 cup butter or other shortening
1½ cups sugar
3 eggs, well beaten
3 squares unsweetened chocolate melted
¾ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then chocolate and blend. Add flour alternately with milk, small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two 9-inch pans in moderate oven (350 degrees) 35 minutes or until done.

MRS. W. E. THOMPSON.

DARK FRUIT CAKE (16 LB.)

3 lbs. raisins—one seedless, 2 seeded
1 lb. currants
1¼ lbs. citron
1 lb. crystallized cherries
½ lb. figs
¼ lb. candied lemon peel
¼ lb. orange peel
½ lb. pecans
Juice two lemons, grated rind of one
½ lb. almonds
1½ lbs. flour
1 lb. butter
2 lbs. sugar
1½ doz. eggs
1 glass brandy
1 nutmeg
1 tablespoon cinnamon

Soak fruit over night. Cream butter and flour together, beat yolks of eggs and sugar and add to batter. Dredge fruit with flour (part of amount above). Mix slowly and add to batter. Fold in well beaten egg whites. Add brandy last. Bake slowly 6 hours.

MRS. HUGH LEFLER.

DARK FRUIT CAKE

¾ lb. butter
2 cups sugar
3 eggs
1 package raisins
1 package currants
1 cup black walnuts
1 cup pecans
½ lb. citron
½ lb. crystallized pineapple
¼ lb. crystallized cherries
½ lb. dried figs
3½ cups cake flour
½ teaspoon salt
1 teaspoon baking powder
2 teaspoons soda
2 teaspoons cinnamon
1 teaspoon cloves
2 teaspoons nutmeg
2 cups hot apple sauce

Cream the shortening, beat in the sugar gradually, then add the

well beaten eggs, and the fruit, chopped and floured. Add the flour, sifted with the soda, baking powder, salt and spices; next the apple sauce, which should be strained and in the form of a thick puree. Bake in two loaf pans or two tube pans lined with greased paper in a slow oven (300) about three hours. Makes eight pounds.

MRS. GUY B. JOHNSON.

GINGERBREAD

1 cup sour milk
1 cup molasses
2¼ cups flour
1¾ teaspoons soda
2 teaspoons ginger
1 teaspoon salt
2 tablespoons melted butter

Mix soda with sour milk and add to molasses. Sift together flour, salt and ginger. Combine two mixtures, and add butter. Bake in greased pans in moderate oven (350 degrees F.) about 25 minutes.

MRS. E. C. MARKHAM.

MARTHA WASHINGTON'S GINGERBREAD

(Made for La Fayette in 1824 in Fredericksburg, Va.)

¼ lb. butter
¼ lb. sugar
½ pt. molasses
¼ pt. milk
3 eggs, beaten separately
3 cups flour (Red Band)
2 tablespoons ginger
½ tablespoon cinnamon
½ teaspoon soda in little water
Grated rind of one lemon
Add soda last
½ lb. raisins may be added

LILY H. BROWN.

HOT MILK CAKE

4 eggs
2 cups granulated sugar
1 teaspoon vanilla
2 cups flour (measure after sifted)
2 teaspoons baking powder
½ teaspoon salt
1 cup milk
2 rounded tablespoons butter

Beat eggs well, yolks and whites together; then add gradually the sugar and vanilla. Add 2 cups flour, baking powder, salt, which have been sifted together twice. Sift flour into mixture instead of pouring it. Last of all add milk which has been heated and in which the butter has been melted. Have milk lukewarm. Bake in moderately hot oven. Do not let batter set after putting in pans. Bake at once.

MRS. H. H. HODGES.

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MOLASSES CAKE

1/3 cup butter
1 cup sugar
1 cup molasses
2 cups flour (heaping)
1 cup boiling water
1 level teaspoon baking soda
¼ teaspoon ginger
¼ teaspoon cloves
¼ teaspoon allspice
1 egg
Pinch of salt

Cream butter and sugar and add molasses. Dissolve soda in hot water and add flour and water alternately. Last add egg well beaten. Bake in moderate oven.

MRS. C. W. BAIN.

1-2-3-4 CAKE WITH LEMON FILLING

1 cup butter
2 cups sugar
3 cups flour
4 eggs
3 teaspoons baking powder
1 teaspoon vanilla
1 cup sweet milk

Cream sugar and butter and add 1 egg at time unbeaten. After sifting flour once, add baking powder and sift twice. Add a little flour and a little milk at a time and mix thoroughly, and then the vanilla. This makes two thick layers or three thin ones.

Use lemon filling.

MRS. J. L. BENNETT.

ORANGE DUMPLINGS

Sauce

4 oranges
1½ cups sugar
1 tablespoon butter
2 cups boiling water

Make into syrup in deep frying pan, free from grease.

Dumplings

2 tablespoons butter
½ cup sugar
1½ cups flour
2 teaspoons baking powder
½ cup milk
½ teaspoon vanilla

Cream butter and sugar. Sift flour and baking powder together and add alternately with the milk. Add vanilla. The batter should be very stiff. Drop by spoonfuls into hot orange sauce. Place in moderate oven (400 degrees) and bake 10 minutes.

Put spoonful of whipped cream on top.

MRS. HARRY MCMULLAN.

POUND CAKE

1 doz. eggs
1 lb. butter
1 lb. sugar
2 cups flour

Cream butter, add sugar, and cream till light. Add beaten egg yolks and flour. Fold in stiffly beaten whites and bake in slow oven.

MRS. M. B. UTLEY.

PRUNE CAKE

1 cup brown sugar
1 egg
1 large tablespoon butter
¾ cup sour milk
1½ cups sifted flour
1 cup cooked prunes
½ teaspoon cinnamon
¼ teaspoon cloves
1½ teaspoons soda

Mix in usual order, butter, sugar, egg, milk. prunes, spices, soda.

Filling

½ cup sugar
1/3 cup sour cream
1 teaspoon flour
½ cup chopped raisins
Butter, size of an egg

Cook for a few minutes. MRS. J. F. KENFIELD.

RUM CAKE

1 cup butter
¾ cup buttermilk
1 cup sugar
1 teaspoon baking powder
1 teaspoon soda
2 eggs
2 cups cake flour
1 cup seedless raisins
Rind of 1 orange

Cream butter and sugar. Add well beaten eggs and mixed dry ingredients. Put raisins and orange rind through a fine grinder, then mix with little flour and add. Bake in moderate oven.

Rum Sauce

Boil 1 cup sugar and ½ cup water 15 minutes. Let cool and add ½ cup rum, pinch salt. Pour over cake while cake is still warm. Then ice cake with any good icing. MRS. J. C. LYONS.

SPICE CAKE

1/3 cup butter
1 cup brown sugar
1 cup sour milk
2 teaspoons cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon vanilla
⅛ teaspoon salt
2 cups flour
1 teaspoon soda

Cream butter and sugar. Add rest of ingredients and beat two minutes. Bake in shallow pan for 30 minutes in slow oven. Ice with creamy frosting. MRS. J. S. HENNINGER.

TUTTI FRUTTI CAKE

Cream 1 cup each of sugar and butter; add cup of milk. 2½ cups of flour and 2 heaping teaspoonfuls baking powder.

1 lb. raisins
1 lb. figs
1 lb. dates
Mix and bake in slow oven.
1 lb. English walnuts
¼ lb. citron
Whites of 7 eggs

Mix and bake in slow oven. MISS ALICE NOBLE.

WHITE FRUIT CAKE

1 lb. butter
1 lb. sugar
1 doz. eggs (beaten separately)
1 lb. flour
2 lbs. citron
2 cocoanuts (grated)
1 lb. blanched almonds (chopped)
1 box Sultana raisins
1 small box candied red cherries
1 lb. candied pineapple
½ lb. candied orange peel
½ lb. lemon peel
¼ lb. candied ginger
1 small nutmeg (grated)
1 teaspoon mace (ground)
1 tumbler brandy
½ tumbler sherry wine

Cream butter thoroughly, add sugar gradually, and add egg yolks

well beaten to this, then flour gradually. Add the liquids. Lastly add fruit which has been well floured and mixed, then white of eggs, which have been well beaten. Bake in slow oven for at least four hours.

If you haven't the brandy and wine, use fruit juices.

MRS. GRADY PRITCHARD.

Frostings and Fillings

BANBURY FILLING

(For 8 Tarts)

½ cup chopped raisins
½ cup chopped dates
¼ cup chopped citron
½ cup sugar
3 tablespoons orange juice
½ teaspoon salt
1 tablespoon butter
1 egg yolk

Mix fruits and sugar. Add fruit juices and salt. Cook slowly, stirring often until mixture thickens. Add rest of ingredients and cook one minute, cool. Spread portions on 4-inch squares of unbaked pastry. Fold over three-corner-wise and prick with fork. Place on baking sheet, and bake 25 minutes in moderate oven. Makes 8 tarts.

MRS. FRED PATTERSON.

BOILED WHITE ICING (FOOL-PROOF)

1 cup sugar
2 egg whites
2 tablespoons water
½ teaspoon vanilla
⅛ teaspoon cream of tartar

Place bottom part of double boiler half filled with water on surface unit and turn switch to high. When water begins to boil, place unbeaten egg whites, sugar, cream of tartar and water in top part of double boiler. Beat constantly with rotary egg beater until the mixture gathers inside the blades on beater and is thick and creamy. Remove from range, add vanilla, and mix thoroughly.

MRS. J. P. HARLAND.

CARAMEL ICING

2¼ cups sugar and ¾ cup sugar
1 egg yolk
1 cup milk
1 piece butter size of egg

Beat yolk of egg, add to milk, then add 2¼ cups sugar and butter. Place in boiler and let cook while you melt ¾ cup sugar in an iron or heavy pan. Be sure there are no lumps. When entirely melted, pour into boiling-milk mixture. Cook to temperature 232 degrees. Let cool and beat in 1 cup broken nut meats.

MRS. H. H. HODGES.

CHOCOLATE ICING

(For a Two-Layer Cake)

1½ cup of sugar
3 tablespoons of cocoa
1 tablespoon (rounded) of flour
¾ cup of milk
1 teaspoon (rounded) of butter
1 teaspoon of vanilla

Mix sugar, cocoa, flour and milk. Cook, stirring constantly, until a firm ball is formed by dropping a little in a cup of cold water. Remove

from stove, add butter and vanilla. Cool. Beat until thick and creamy. Spread between layers of cake and on top and sides. Makes 2-layer cake.

MRS. G. WALLACE SMITH.

CHOCOLATE MINUTE FUDGE ICING

Boil for one minute—

½ cup cocoa
¼ cup butter
¼ cup milk
1 cup sugar
Pinch of salt

Beat till creamy.

LILY H. BROWN.

CREAMY FROSTING (MOCHA)

3 tablespoons butter (melted)
2 tablespoons hot coffee
½ teaspoon vanilla
⅛ teaspoon salt
1 cup sifted confectioner's sugar

To 1 cup or more confectioner's sugar add rest of ingredients. Beat 8 minutes. Let stand 5 minutes. Beat until creamy and frost cake.

MRS. J. S. HENNINGER.

LEMON FILLING

1 cup sugar
3 tablespoons flour
1 egg
1 teaspoon butter
¼ teaspoon salt

Grate rind of one lemon and juice of two lemons. Mix ingredients in order given. Cook, stirring constantly until boiling, over double boiler. Cool, beating or stirring all the time.

MRS. J. L. BENNETT.

SEVEN MINUTE ICING

1 egg white (unbeaten)
⅞ cup sugar
1 teaspoon vanilla
3 tablespoons cold water
12 marshmallows

Put egg white, sugar, and water in top of double boiler and set over rapidly boiling water. Beat constantly with Dover egg beater for seven minutes. Remove from stove and add marshmallows and vanilla. Beat until thick enough to spread without running.

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Cookies

BROWN SUGAR ICE-BOX COOKIES

1 lb. butter
1 lb. brown sugar
4 cups flour

Cream butter and sugar well; add flour. Form in two long rolls, chill in ice box thoroughly, slice very thin and bake in moderate oven (250 to 300 degrees). Sprinkle with granulated sugar and put in cookie jar.

MRS. F. O. BOWMAN.

BUTTERSCOTCH PECAN SQUARES

¼ cup butter
1 cup brown sugar
1 egg
1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup pecan meats

Melt the butter and blend with the sugar. Add egg and mix thoroughly. Add dry ingredients which have been sifted together, then stir in nutmeats. Spread in a greased pan (8x8 inches), bake 30 minutes in moderate oven (350 degrees), cut into squares and let cool in the pan.

MRS. I. W. ROSE.

CHEESE CRUMPETS

3 oz. cream cheese
1½ oz. of Roquefort cheese
½ cup chopped pecan meats
½ cup sliced ripe olives
1 teaspoon milk
Pinch of salt

Blend all together and spread on thin slices of fresh loaf bread (six inches long and three inches wide). Roll up like jelly roll. Slip a narrow ring of green pepper over each roll and toast under broiler until light brown on all sides. Serve while hot. Serve with tea or salad.

MRS. F. H. EDMISTER.

CHEESE PIN WHEELS

½ lb. cheese
¼ lb. butter
2 cups flour
Dash cayenne
½ teaspoon salt

Sift dry ingredients. Run cheese through meat chopper. Cut cheese and butter into flour. Roll in thin sheet. Spread with apple jelly, 4 tablespoons sugar, 1 teaspoon cinnamon, ¾ cup chopped pecans. Roll like jelly roll. Slice in thin slices. Bake in moderate oven.

MRS. A. P. HUDSON.

CHEESE WAFERS

½ lb. cheese (yellow)
¼ lb. butter
2 cups flour (or enough to make stiff dough)
. A little red pepper and salt to season

Mix together and put in ice box in a roll that can be sliced. Chill, then cut in thin slices, put one or a half pecan on each wafer and cook. When done sprinkle with sugar. Good with salads.

MRS. I. W. ROSE.

CHOCOLATE BROWNIES

2 cups sugar
2 eggs unbeaten
1 cup flour
2 squares Baker's chocolate
1 cup melted butter
1 cup walnuts
Vanilla

Bake in a slow oven for 30 minutes. Cut in squares like fudge.

MRS. M. E. HOGAN.

CHOCOLATE NUT DROP COOKIES

1 heaping tablespoon butter (or chicken fat)
1 cup sugar
½ teaspoon salt
1 cup milk
1¾ cup flour
1 teaspoon vanilla
1½ teaspoons baking powder
4 teaspoons cocoa or 1 square chocolate
2 eggs (good with one egg)

Cream butter and sugar, add milk, salt, vanilla. Stir together; add flour, chocolate, baking powder. Drop on buttered pan with a teaspoon; cover with nuts as desired. Bake in hot oven (400 degrees) ten minutes.

MRS. C. E. PRESTON.

CHOCOLATE RING COOKIES

1 cup shortening
2 cups white sugar
2 eggs
3 cups flour
¼ cup milk
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon vanilla extract
2 squares bitter chocolate
½ cup butter

Have shortening room temperature and put into the mixing bowl with the sugar and one egg. Mix thoroughly and add the second egg. Sift flour, baking powder, salt into the mixture. Add the vanilla and sufficient milk to make a stiff dough. Melt the chocolate with the butter and when cool spread over the cooky dough. Roll up as you would a jelly roll. Place in the ice box until very cold. Cut in rather thin slices and bake on the greased broiler pan at 425 degrees for ten minutes. Damper first notch.

MRS. A. S. WINSOR.

ICE-BOX COOKIES

½ cup butter
½ cup Crisco
½ cup sugar
1 egg
2 cups flour

Cream butter and crisco with the sugar. Add the egg and the flour. Mix well and form into long rolls and place in the ice box over night. Cut thin, brush with white of an egg and sprinkle with sugar and chopped nuts. Bake at 350° oven.

MISS AMY KNEFLER.

CREAM CAKES

½ cup butter
1 cup boiling water
4 eggs
1 cup flour

Heat butter and water until boiling, then add flour. When mixed, remove from range and add unbeaten eggs, one at a time, beating well after each egg is added. Drop in circular shapes on a buttered sheet 1½ inches apart, having each cake slightly heaped in the center. Bake thirty minutes in moderate oven. Fill with cream filling just before serving.

Cream Filling

1/3 cup flour
⅞ cup sugar
⅛ teaspoon salt
2 eggs
2 cups scalded milk
1 teaspoon vanilla or ½ teaspoon lemon extract

Mix flour, sugar and salt. Add eggs slightly beaten, and add scalded milk. Cook fifteen minutes in a double boiler, and stir until thickened. Cool and flavor.

MRS. STURGIS E. LEAVITT.

DATE BARS

1 cup sugar
1½ cups flour
1 cup nuts
1 lb. dates
1½ teaspoons baking powder
3 eggs, beaten separately
Pinch of salt
2 teaspoons vanilla

Bake 45 minutes in moderate oven. Cut in bars about 1 inch wide. Sprinkle powdered sugar over them while warm. MRS. WOOLLEN.

DOUGHNUTS

2 cups mashed potatoes
3 eggs well beaten
2 tablespoons butter
2 cups sugar
1 cup milk
1 teaspoon salt
5 teaspoons baking powder
5 cups flour

Beat eggs well, add sugar, and continue beating until light. Add melted shortening and cold mashed potatoes. Next add milk and mix until smooth. Add dry ingredients which have been sifted together. Beat well but always keep soft dough. Fry in hot fat, turning often.

MRS. H. D. WOLF.

FRUITED CRISPS

2 eggs
1¼ cups flour
1 teaspoon baking powder
1 cup almonds cut in strips
1 cup sugar
⅛ teaspoon salt
1 cup raisins washed and chopped

Break eggs into mixing bowl, beat until very light. Add sugar and blend thoroughly. Sift flour, salt and baking powder into this mixture. Add the raisins and almonds. Grease and flour boiler pan that comes with Universal range, and spread the mixture on it evenly. Pan on third rack up from bottom of oven. Bake at 375 degrees for 40 minutes. Damper first notch. To remove from the pan, loosen the edges with spatula and then cut into sticks; use cake turner that comes with kitchen set to remove them. This recipe makes 36 sticks or crisps one inch wide, six inches long. Keep tightly covered in coffee can.

MRS. A. S. WINSOR.

FUDGE CAKE

4 eggs
2 cups flour
¼ lb. chocolate (½ cake)
1 teaspoon vanilla
2 cups white sugar
¼ lb. butter
2 cups nuts (½ lb.)

Melt butter and chocolate in double boiler. Beat eggs, add sugar and flour. Grease pan. Mix all together and spread thin. Bake in moderate oven about 20 or 30 minutes. MRS. C. A. MEBANE.

GINGER SPICE CAKES

½ lb. butter
2 tablespoons lard
½ lb. sugar
2 well beaten eggs

Mix together and add to the above:

1 pt. New Orleans molasses
1 tablespoon ginger
1 teaspoon ground nutmeg
¼ teaspoon ground allspice
⅛ teaspoon ground cloves
2 tablespoons ground cinnamon

Add enough flour to make a soft dough, having first sifted the flour with 2 teaspoons baking powder and a pinch of salt. Roll on board and cut with cutters. Bake 6 minutes at 375 degrees F.

MRS. ENGLISH BAGBY.

ICE-BOX COOKIES

1 stick of butter
1 cup brown sugar
1 cup white sugar
2 eggs
2 tablespoons cinnamon
1 teaspoon baking powder
½ teaspoon soda
1 tablespoon hot water
1 cup of chopped nuts
Pinch of salt
4½ cups (Red Band) flour

Mix well and make into three long rolls. Put into ice box and make the next day, or as desired.

MRS. F. A. GRISETTE.

IOWA BUTTERSCOTCH COOKIES

1 cup Crisco
2 cups brown sugar
2 eggs unbeaten
1 cup nutmeats, chopped fine
1 teaspoon vanilla
3 cups pastry flour
1 teaspoon salt
1 teaspoon baking powder
½ teaspoon soda

Cream Crisco and sugar thoroughly. Add eggs. Sift flour, salt, baking powder and soda together. Add to the first and mix well. Add nuts and vanilla. Turn onto floured board and knead. Divide into rolls 3 inches in diameter. Roll in wax paper and place in ice box. Slice thin and bake in moderate oven (350 degrees) 10 minutes. This makes at least 75 cookies.

MRS. GEORGE HOWARD.

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JELLY JUMBLES

¾ lb. butter
1 cup sugar
2 eggs
3½ cups flour
1 teaspoon baking powder
2 teaspoons vanilla
Red jelly

Cream butter and sugar. Add egg yolks and vanilla. Put baking powder in flour and add last. This will make a soft dough which can be rolled and cut into any shape. If cut round, indent with bottle stopper and put red jelly about the size of a pea in the center.

MRS. N. D. ELLIOTT.

MERINGUES

7 eggs (whites only)
2 cups sugar
1 teaspoon vanilla

Beat eggs as stiff as possible. Fold in sugar. Grease cookie sheet and drop on with tablespoon. Set oven at 250. Cook 40 minutes. Remove. Scoop out center of uncooked egg. Fill with whipped cream or ice cream, and serve.

MRS. GEORGE HOWARD.

SOFT MOLASSES COOKIES

1 cup shortening
1 cup sugar
1 cup molasses
4 teaspoons soda
2 teaspoons ginger
2 teaspoons cinnamon
½ teaspoon cloves
¼ teaspoon nutmeg
1 teaspoon salt
2 to 6 cups flour
1 cup sour milk or buttermilk

Cream shortening and sugar. Add molasses. Sift 2 cups of the flour with the other dry ingredients and add alternately to first mixture with the sour milk. Add enough more flour to make a soft dough. Roll and cut in fancy shapes, sprinkle sugar on top and bake 5 to 8 minutes in rather quick oven (375 to 400 degrees).

MRS. G. A. HARRER.

NUTTY FINGERS

1¼ sticks creamery butter
4 tablespoons powdered sugar, cream
1 tablespoon vanilla
1 tablespoon ice water
1 cup nuts
2 cups flour

Mold and cook 25 minutes in slow oven, 300 degrees. Dip in powdered sugar and serve.

MRS. JOHN M. BOOKER.

PEANUT BUTTER COOKIES

2/3 cup shortening
2 cups brown sugar
2 eggs
2/3 cup peanut butter
1 teaspoon vanilla
3½ cups flour
¼ teaspoon salt
2 teaspoons soda
3 tablespoons cream

Cream shortening and sugar. Add eggs and peanut butter and beat until soft and creamy. Add cream and dry ingredients (sifted together). Mix lightly. Put small portions on greased baking sheet and flatten with spoon. Bake 12 minutes in moderate oven.

MRS. E. E. PEACOCK.

PEANUT COOKIES

1 egg
½ cup sugar
¼ cup butter
2 tablespoons milk
1 cup fine peanuts
1 cup flour
1 tablespoon baking powder
Salt

Drop from teaspoon on greased pan. MRS. C. E. PRESTON.

PECAN BUTTERSCOTCH COOKIES

2 cups brown sugar
½ lb. butter
2 eggs well beaten
2 cups flour
1 cup pecans chopped

Cream butter and 1 cup sugar, add 1 well beaten egg and mix well. Add flour, work in gradually. Now spread this mixture to thickness of pie crust on buttered baking sheets. Brush thoroughly with the other well beaten egg. Sprinkle with ½ of the remaining cup of sugar, then with the cup of pecans. Now sprinkle remaining sugar over all. Bake until brown in 350-degree oven. Cut in bars but do not remove from pan until cookies are partly cooled. MRS. PUGH.

PECAN DREAMS

¼ lb. butter
4 tablespoons confectioner's sugar
1 cup flour
1 cup pecans, cut coarse
1 teaspoon vanilla
1 teaspoon water

Cream butter. Mix ingredients well. Roll the confections in palm of hand to the size of a date. Bake in slow oven (250 degrees). Roll in confectioner's sugar if you like. MRS. FRANK W. HANFT.

PETIT-FOURS

Break three large eggs into top part of double boiler.

Add ½ cup sugar. Set over hot water on low fire. Beat with egg beater until light and frothy, never allowing mixture to get too hot.

Sift pastry flour. Measure ¾ cup and sift again with ¾ teaspoon baking powder. Melt ½ cup of butter.

Remove the eggs and sugar from fire and add butter and flour alternately, working quickly. Add teaspoon vanilla. Pour into well greased shallow pans and bake at 350 degrees for 20 minutes. Cut into small squares while warm, split and fill with jam or marmalade and frost.

MRS. J. B. BULLITT.

RAISIN TARTS

1 cup raisins
1 cup sugar
1 egg
1 soda cracker (crushed)
2 tablespoons lemon juice
Lemon rind
Pastry

Chop raisins, add sugar, egg slightly beaten, cracker crumbs, lemon juice, and grated rind. Roll pastry and cut in four-inch squares. On each put a spoonful of filling. Fold pastry over, making a triangle. Press the edges with a fork. Bake 20 minutes at 400 degrees.

MRS. H. F. MUNCH.

RASPBERRY TARTLETS

¼ lb. cream cheese
¼ lb. butter
1 cup flour

Cream cheese in butter well, then add sifted flour. Chill in ice box over night, roll thin and cut with cookie cutter. Bake at 450 degrees for 15 minutes. While still warm make dent and fill with raspberry jam. Good with salads.

MRS. R. W. BOST.

SAND TARTS

½ lb. butter and 1 cup sugar mixed. Add yolks of 3 eggs, white of one egg beaten together. Add enough flour to make a soft dough, a little salt having been added but no baking powder. Roll out thin and cut in diamond shape. Brush over each cake with white of the eggs not used in dough. Place ½ blanched almond in each corner. Sprinkle with sugar and cinnamon on top. Bake 450 degrees F. 10 minutes.

MRS. ENGLISH BAGBY.

SCOTCH SHORTBREAD

½ lb. flour
¼ lb. butter
2 oz. sugar

Cream sugar and butter with hand, add flour and continue to mix with hand until all flour is well mixed. Pat mixture on baking board into a square ¾ inch thick, cut into "fingers" and bake in a moderate oven until light brown.

MRS. GEORGE LOGAN.

SOUTHERN TEA CAKES

1 cup shortening
1¾ cup sugar
2 eggs
3 cups flour
2 teaspoons baking powder
½ teaspoon salt
½ cup milk
1 teaspoon vanilla

Cream shortening and sugar. Add beaten yolks of eggs. Sift together flour, baking powder, and salt and add alternately with milk. Add vanilla. Let stand several hours, or overnight, in refrigerator before rolling. Bake at 450 degrees 10 to 12 minutes.

MRS. J. B. LINKER.

SUGAR COOKIES

1½ cups granulated sugar
1½ sticks butter
¾ cups crisco
1 egg
½ cup sweet milk
Nutmeg sufficient to season

Cream shortening and sugar; add egg and stir; add milk in which soda has been dissolved; add nutmeg and sufficient flour for soft dough. Roll very thin and sprinkle with sugar. Bake in very hot oven until golden brown.

MRS. JAMES M. BELL.

Jams and Marmalades

APRICOT MARMALADE

Soak 1 pound of evaporated apricots in 4 cups of water for 2 days. Then add 1 cup of juice from a can of pineapple and boil gently for 1 hour. Then add 8 cups sugar and 1 cup of pineapple diced, and a little orange peel grated. Simmer until mixture will jell when tried on cold plate. Stir constantly at the last and put in small jars.

Mrs. G. W. Lay.

GRAPE CONSERVE

Basket of Concord Grapes
1 box raisins
3 oranges (cut fine with skins)
3 lbs. sugar

Cook as for peach conserve. Add ¼ pound nut meats and seal in jars.

Mrs. S. H. Hobbs.

JAPANESE QUINCE AND APPLE JELLY

Japanese quinces from our decorative shrubs make an excellent jelly, more tart than that from ordinary quinces. An equal quantity of apple juice should be used with the quince juice unless a very tart jelly is desired. Cover the fruit with water and cook until tender. To the strained juice add two-thirds as much sugar as juice, by measure. Finish as any jelly.

Mrs. Paul Green.

PEACH CONSERVE

6 lbs. peaches (skinned and stoned)
1 large can shredded pineapple
3 large oranges (cut fine with skins on)
5 lbs. sugar

Put all ingredients into pot and cook slowly until thick. Remove from fire, add ¼ pound nut meats (chopped). Seal in jars.

Mrs. S. H. Hobbs.

PEACH MARMALADE

10 lbs. of fruit, cut up
¾ lb. of sugar to each lb. of peaches
Chopped rind of 1 orange to every 3 lbs. of fruit.

Let sugar and fruit heat. Add rind and cook slowly until thick.

Mrs. G. W. Lay.

PLUM CONSERVE

3 lbs. of seeded plums (Damsons are best. Canned will do)
1 lb. raisins (omit if desired)
3 lbs. sugar
3 oranges, put through the grinder entire
Juice of 2 lemons and grated rind

Cook till thick and add ¾ of a pound of pecans, chopped, just before taking from the fire. (If the orange peel should be tough and dry in the summer, grate the peel before putting the oranges through the grinder).

Mrs. Paul Green.

STRAWBERRY JELLY

4 cups berries
4 cups sugar
3 tablespoons lemon juice

Wash and hull the strawberries. Put in large kettle, add the sugar

and lemon juice, and place over a slow fire until enough juice is drawn out to prevent burning. Increase the heat to a rolling boil, skimming frequently. Boil 15 minutes or until a little dropped on a cold plate will jelly. Pour into large shallow pan and set in the sun for about a day, dipping it up from the sides occasionally to aid evaporation. When thickened, dip into hot sterilized glasses and cover with paraffin.

MRS. J. W. WOOSLEY.

SUNFLOWER MARMALADE

½ medium sized watermelon
4 oranges
2 lemons
5 lbs. sugar

Use only rind of melon. Prepare as if making watermelon pickle. Grind in food chopper. Let stand over night in just enough water to cover. Next morning drain and add enough water to cover and bring to a boil. Do this twice. Squeeze juice from oranges and lemons and save. Bring orange and lemon peel to a boil twice. Grind in food chopper. Add all together and cook for two hours. MRS. M. E. HOGAN.

UNCOOKED STRAWBERRY JAM

Use 1¼ pounds of sugar for each pound of strawberries. Add the sugar to the berries and crush them with a potato masher. Each berry must be completely crushed to a pulp. Put the fruit in a cool place for 24 hours, stirring occasionally. When all the sugar is dissolved in the juice, fill sterilized jars, seal them, and store in a cool, dark place. Raspberries may be preserved in the same way. MRS. PAUL GREEN.

Pickles

ARTICHOKE CHOW CHOW

½ peck artichokes
4 large onions
2 cups granulated sugar
3 pts. vinegar
1 tablespoon turmeric
2 tablespoons white mustard seed
2 tablespoons celery seed
3 tablespoons salt
1 teaspoon red pepper

Scrape and grind coarsely onions and artichokes. Mix with seasoning and vinegar. Simmer ½ hour. Seal in glass jars.

MRS. WM. MACNIDER.

ARTICHOKE PICKLE

1 peck artichokes
4 25c bottles sweet cucumber pickle

Dressing

4 qts. vinegar
10 cups sugar
3 tablespoons salt
2½ cups flour
2 tablespoons mustard
½ oz. turmeric

Scrape and cut artichokes and let stand in salt water over night. Soak well next morning.

To the artichokes and pickles add the above dressing and cook twenty minutes. MRS. M. H. STACY.

CHOW CHOW PICKLES

1 gal. shredded cabbage
½ gal. green tomatoes—cut in small pieces
1 qt. onions
1 qt. vinegar
3 cups sugar
2 tablespoons salt
4 tablespoons white mustard seed
Green and red peppers mixed (any amount desired)
4 tablespoons celery seed

Put on all at once and let cook until tender. MRS. IRENE F. LEE.

GREEN TOMATO PICKLES

½ peck green tomatoes
4 onions
4 green peppers
1 cup salt
½ cup white mustard seed
2 teaspoons pepper
3 teaspoons cinnamon
3 teaspoons allspice
3 teaspoons cloves
2 qts. vinegar
1 lb. brown sugar

Chop tomatoes, onions, and peppers; cover with salt and allow to stand over night. Drain; and add to vinegar, spices, and sugar which have been heated to boiling. Cook 15 minutes and seal in sterilized jars.

MRS. J. A. PAGE.

GREEN TOMATO PICKLE

1 peck green tomatoes
6 large onions
1 cup salt

Slice tomatoes and onions, sprinkle with the salt, and let stand over night. In the morning drain and add

2 qts. water
1 qt. vinegar

Boil 15 minutes, drain and throw away vinegar and water. Then make a syrup of—

2 lbs. sugar
2 qts. vinegar
2 tablespoons cloves
2 tablespoons allspice
2 tablespoons ginger

When it comes to a boil, add 1½ pounds seeded raisins and cook until they begin to get a little tender. Then add tomato and onion mixture and cook all together until tender.

MRS. R. J. M. HOBBS.

MUSTARD PICKLES

1 qt. green tomatoes
2 qts. white onions
1 large head cauliflower
4 green and 2 red peppers
1 bunch celery

Chop all together and let stand over night in brine made of 1 pint salt to 4 quarts water. In the morning scald in brine and drain.

Mix:
4 tablespoons mustard
1 teaspoon turmeric powder
1 tablespoon celery seed in cold vinegar
1 cup flour
2 cups sugar

Add whole to 2 quarts boiling vinegar. Stir until thickened, then add to chopped vegetables and boil five minutes. MRS. R. J. M. HOBBS.

PEPPER AND CABBAGE RELISH-5 MINUTE

24 red bell peppers, sweet
18 green bell peppers
2 pods hot pepper
2 medium-sized cabbages
12 large onions

Chop each vegetable coarsely and put each in a separate container, sprinkling liberally with salt. Cover each with boiling water. Stand over night. Squeeze dry in the morning, stir together and add enough vinegar, spiced and sweetened to taste and heated, to cover the mixture well. Cook for about 5 minutes. If a red color is desired use only whole mustard seed with a little whole celery seed. The vegetables may be put through the food chopper if a finely chopped relish is desired.

MRS. PAUL GREEN.

PEPPER RELISH

24 sweet peppers (red and green)
6 hot peppers
15 onions

Grind all together and pour hot water over it and let stand 5 minutes, then drain off all water. Add

1 qt. vinegar
1½ cups sugar
2 tablespoons salt

Let boil a few minutes and put in jars. (Makes about ½ gal.).

MRS. W. E. THOMPSON.

PICKLETTE

Four large cabbage heads, one quart of onions, cut up together. Sprinkle a little salt now and then. Let stand till morning. Then take 2 quarts of vinegar, 2 pounds of brown sugar, 1 tablespoonful of mustard, 2 of black pepper, 1 of cinnamon, 2 of spice, and 1 of celery seed.

Place on the stove and let it come to a boil, and scald cabbage and onions. Do this 3 mornings, the third morning putting all in a kettle, and letting it come to a boil.

MRS. N. H. D. WILSON.

SAVORY RELISH

2 qts. of chopped green tomatoes
12 green peppers
6 medium-sized onions
1 small head of cabbage

Grind in meat grinder, add 1 cup of salt, and let stand overnight; drain and add 1 cup of sugar, ½ cup of mustard seeds, 1 tablespoonful of ground mustard, 1 teaspoonful of celery seeds, and 3 cups of vinegar. Let boil 5 minutes, and put in jars.

MRS. A. C. MCINTOSH.

SLICED TOMATO PICKLE

2½ gals. sliced tomatoes
5 onions size of large orange
1 doz. large green peppers

Cut these, sprinkle with salt and stand over night.

Drain, add the following, and cook slowly till tender.

1 lb. brown sugar
1 lb. granulated sugar
½ gal. vinegar
4 tablespoons white mustard seed
5 tablespoons celery seed
1 tablespoon ground mustard
1 teaspoon cloves ground
1 teaspoon allspice ground
1 teaspoon pepper ground
1 teaspoon cinnamon ground
1 teaspoon ginger ground

MRS. G. W. LAY.

SWEET PICKLES

(Made of Canned Peaches)

Put into a saucepan
1 cup vinegar
1 cup water
1 cup brown (or white) sugar
2 sticks of cinnamon, broken up
2 teaspoons whole cloves
2 teaspoons whole allspice
1 teaspoon whole mace

When this comes to a hard boil, drop in peaches from one large

can. I cut mine into 2 or more pieces. Let them boil gently for 15 minutes. I do not use the syrup of the can.

I use this juice over and over just adding a little vinegar now and then.

MRS. JULIA C. GRAVES.

VEGETABLE HASH

12 ears corn
½ head cabbage
3 large onions
4 large red peppers
4 large green peppers
1½ qts. vinegar
2 cups sugar

Cut vegetables fine. Let soak in salt water one hour, drain well, add to vinegar and sugar and cook for 30 minutes. Seal while hot.

MRS. GRADY PRITCHARD.

WATERMELON RIND PICKLE

6 lbs. watermelon rind
½ bottle Lilly's Lime
½ gal. water

Prepare rinds and let stand in lime water overnight. Boil in clear water 1 hour. Cool quickly (under running water). Boil in water 1 hour with several pieces ginger. Cool and cook in syrup made of—

3 lbs. sugar
1 qt. vinegar
1 tablespoon whole cloves
1 tablespoon whole allspice

Put spices in bag before placing in syrup. Cook until transparent.

MRS. M. B. UTLEY.

WATERMELON RIND PICKLE

Pare and cube 10 pounds of watermelon rind. Soak over night in water to cover. Add one bottle of Lilly's Lime. Next morning rinse and boil in salt water 20 minutes (about 2 tablespoons salt to gallon water). Drain and boil 20 minutes in fresh water. Drain, and boil in syrup made of 2 quarts vinegar, 8 pounds sugar, with tablespoon allspice and tablespoon cloves and 2 sticks cinnamon. Cook until rind is transparent (about 1 hour).

When nearly cool, place in jars and cover with syrup.

LAURA FULLER BRYANT.

Jefferson Standard Life Insurance Co.
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Representatives:

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JOHN FOUSHEE
W. H. BRANCH

Drinks and Beverages

DRIP COFFEE

Two level tablespoons of coffee for each 8-ounce cup of boiling water.

ICED COFFEE

Fill tall glass 1-3 full of vanilla ice cream and one tablespoon cracked ice. Fill glass with strong coffee.

Mrs. R. B. Lawson.

PERCOLATOR COFFEE

Use 1 tablespoon of coffee for each cup of water and allow extra tablespoon for pot. Percolate 10 or 12 minutes.

COUNTRY CLUB PUNCH

5 lbs. sugar
6 cups water
½ cup tea or small package Liptons
6 cups boiling water

Let steep 5 minutes, strain into sugar and syrup and cool.

1 pt. concentrated cherry juice
2 large cans pineapple (crushed)
Juice of 3 doz. lemons
Few drops of peppermint oil

Combine, serve with ice in punch bowl, and have slices of lemon with cloves and sprigs of mint. Pour 2 bottles of ginger ale over ice for medium-sized bowl. Makes about 5 bowls full or enough to serve 100 people.

Mrs. E. Carrington Smith.

PUNCH FOR 100 PEOPLE

3 doz. lemons
1 doz. oranges
1 can red cherries
2 cans grated pineapple
1 can white cherries
1 pt. bottle maraschino cherries
1 cup tea leaves
2 gals. boiling water
8 lbs. sugar
2 qts. carbonated water
1 qt. ginger ale

NEHI PUNCH

1 can small diced pineapple
1 small jar cherries
1 cup sugar
Juice of 2 lemons
2 qts. Par-T-Pak Ginger Ale
1 qt. Par-T-Pak Orange
1 qt. Par-T-Pak Grape
2 qts. Par-T-Pak Lime Rickey

Hoping this will be of some service, I remain

Durham Nehi Bottling Co.

SUMMER DRINK

4 qts. water
4 cups sugar

Boil hard 20 minutes and let stand over night;

1 qt. cranberries
3 cups water
1 cup sugar

Boil and strain through cheese cloth, combine the two.
Add to it juice of 12 lemons, grated rind of 4. Heat, strain, bottle

and seal, and put in cool place. Will keep indefinitely. Serve with ice, and if too sweet dilute with water and fresh lemon.

MRS. FRANK MILLER.

RUSSIAN TEA

Make 1 quart of tea first.
3 oranges
2 lemons
¾ cup sugar
½ cup water
1 teaspoon ground cloves (tied in thick cloth)
1 teaspoon grated orange peel

Make syrup of sugar and water. Stir this into tea. Just before serving add juices and orange peel and cloves to tea. Let this come to a boil. Strain through cheese cloth.

Note: This quantity makes 8 teacups. MRS. S. G. SANDERS.

Sandwiches

CLUB SANDWICHES

Three slices of bread thinly cut in desired shape, toasted and buttered. Place a crisp lettuce leaf on lower slice and on it put thin slices of chicken breast and tomatoes. Put on this a second slice of bread (spread with mayonnaise) and on it a lettuce leaf, and then slices of broiled bacon and sliced pickle and tomatoes. Cover with third slice of bread that has been spread with mayonnaise and finish with the long slices of cucumber pickle.

CREAM CHEESE AND GUAVA JELLY SANDWICH

1 slice white bread
1 slice brown bread
Cream cheese
Guava jelly

Spread each slice with butter. Cover the slice of white bread with guava jelly, the slice of brown bread with cream cheese. Combine and cut into attractive shapes.

HIGHLY SEASONED CHEESE SANDWICHES

To 2 pounds of cheese add 1 large green pepper and 1 onion. Grind all. Moisten well with mayonnaise. Season to taste. Add salt, pepper, red pepper, tomato catsup, Worcestershire sauce, and cream mustard.

TIDBITS FOR TEA

Any number of saltine crackers, marshmallows, and English walnut kernels. On each saltine place a marshmallow (breaking the marshmallow slightly so it will stick to the saltine).

On top of the marshmallow place the nut, place under the broiler until marshmallow is toasted. Remove, cool and serve.

MRS. ENGLISH BAGBY.

TOASTED CHEESE ROLL

Into a pound of grated cheese stir enough cream to make a smooth paste. Add salt and pepper or a little Worcestershire sauce. Cut fresh bread into thin slices, keep in damp cloth until spread with mayonnaise and cheese paste. Roll and fasten with tooth pick. Toast in moderate oven, remove tooth pick and serve immediately.

CHEESE AND PEPPER RELISH

1 cup grated American cheese
2 medium size green sweet peppers
1 tablespoon finely chopped onion

Mix with any food salad dressing. MRS. I. C. GRIFFIN.

TOASTED FRUIT SANDWICHES

1 cup raisins
1 cup dates
1 cup figs
1 cup nuts

Put through chopper and moisten with cream. Spread between slices of bread.

SANDWICH

(Ham Open Face)

Grind ham, season with chutney. Spread on thin slice of bread. Dot the top with grated cheese. Toast and serve immediately.

HOT LAMB SANDWICH

Four slices of buttered toast. Place on each slice of bread pieces left over lamb. Take 1 tablespoon butter blended with 2 tablespoons flour, add 1 can mushroom soup. Cook till thick and pour over sandwich.

CUCUMBER SANDWICHES

4 cucumbers (2 lbs.). Peel and dice fine. Put ice on top of cucumbers and set in refrigerator 1 hour. Drain well and salt. Mix 1 package cream cheese with 1 pt. Wilson's savory boiled dressing. Add cayenne pepper, and little vinegar. Makes 2 sandwich loaves sliced medium thin.

MRS. C. W. SHIELDS.

MEAT SANDWICH FILLING

½ lb. lean steak
½ lb. smoked ham
½ tube anchovy paste

Steam meats in double boiler until tender, and then put through fine grinder. Into the liquid from meats stir the anchovy paste, add ground meat. Mix well and cool. Can be kept in closed jars.

TOASTED MUSHROOM SANDWICH

Melt 3 tablespoons butter, add 4 tablespoons flour and 1 cup cream. Bring to boiling point and add chopped sautéed mushrooms. Season with salt, pepper and paprika. Add dash of nutmeg and use just enough sauce to hold mixture together. Remove crusts from slices of stale bread. Spread with mushroom mixture, put together and cut in finger shaped pieces. Sauté in butter till brown and toast under flame of oven. Serve very hot.

OPEN-FACED SANDWICH

Open sandwiches may be cut to a great variety of shapes, with cookie cutters, or knife and decorated according to personal preference. Cream cheese, faintly tinted, makes a good spread. They may be decorated with chopped pickles, pimento, candied cherries or sliced stuffed olives.

MRS. LES FORGRAVE.

RAISIN SANDWICHES

1 cup ground raisins
1 lemon rind ground (squeeze out juice first)
1 cup sugar
1 cup mayonnaise
1 egg

Beat egg and add lemon juice, rind and sugar, put on stove and boil until dissolved. Add raisins and mayonnaise and cook 10 minutes or until it thickens. Stir constantly. MRS. M. E. HOGAN.

RAISIN AND NUT SANDWICHES

Grind seeded raisins and pecans or English walnuts through meat chopper. Take equal quantities of each. Mix with orange juice and spread between very thin slices of buttered bread.

ROLLED SANDWICHES

Cut fresh bread very thin. Remove crusts and spread with desired filling. Roll. Fasten with tooth pick. Wring a cloth out in cold water and cover until time to serve. Remove tooth pick before serving.

Suggested fillings:

Cream cheese with chopped nuts or olives
Peanut butter creamed with mayonnaise
Salmon or crabmeat mixed with mayonnaise
Orange marmalade or your favorite jelly
Minced onion, cucumber or celery moistened with mayonnaise
Spread bread with mayonnaise and roll around stalk of asparagus.

RIBBON SANDWICHES

Slice whole wheat bread and white bread thinly. Make pimento cheese filling into thin paste. Spread on bread. Place three slices of white and two of the whole wheat alternately on top of one another. Trim off crusts and slice down through the thicknesses. Repeat.

ROQUEFORT CHEESE AND GUAVA JELLY SANDWICH

Mix ¼ pound Roquefort cheese with butter and cream to reduce to soft paste. Season with Worcestershire sauce. Spread this mixture on a slice of buttered white bread and spread the Guava jelly on buttered brown bread. Combine both slices and cut into fancy shapes.

SARDINE SANDWICHES (OPEN FACE)

Empty one box of sardines, remove skin and bone and rub to paste; add one teaspoon of prepared mustard, one heaping teaspoon of melted butter, ¼ teaspoon of salt, a little cayenne, juice of half a lemon; mix well. Cut bread in thin slices and spread first with butter, then with a thin layer of the mixture. Do not put slices together but garnish with thin slices of olive and arrange on platter.

SANDWICH FILLINGS

Pepper Sandwiches

One small can of sweet red pepper, 1½ small cans potted ham. Mix and add mayonnaise.

Cheese and Olive Sandwiches

Chop olives, mix with highly seasoned cheese and spread.

Candies

DATE NUT ROLL CANDY

Small lump butter (size of an egg)
1 cup white sugar
1 cup brown sugar
1 cup milk
1 cup shredded dates (pulled apart by fingers)
½ cup nuts or more

Boil sugar and milk, add dates and when it starts boiling, STIR. To test stir a spoonful in saucer occasionally until it creams. Take off fire when it creams in saucer and beat until it begins to be very thick. Roll in wet towel.

MRS. WATT COOPER.

BEST OF ALL FUDGE

¼ cup butter
1 cup white sugar
1 cup brown sugar
¼ cup white syrup
1 cup nut meats
½ cup thin cream
1½ teaspoons vanilla
3 squares (3 oz.) chocolate

Melt butter over slow heat. In another vessel mix sugar, syrup and cream. Add this to butter and bring to boiling point, stirring constantly. When mixture is boiling add melted chocolate. Stir steadily and cook to soft-ball stage. Remove from fire, add nuts and vanilla and stir until it thickens. Pour in greased pan, and when cool cut in squares.

MRS. HAROLD MEYER.

DIVINITY FUDGE

2 cups sugar
½ cup white Karo syrup
½ cup water

Boil until brittle in cold water, then pour slowly over the beaten whites of two eggs, and beat until almost cold. Add cup of walnuts, little vanilla, and pour into buttered pan.

"FOOL-PROOF FUDGE"

1 lb. Confectioner's sugar
1 small can Pet milk
1 small cake Baker's Chocolate
1 small jar Hip-O-Lite
1 cup nuts
Butter (size of egg)
1 teaspoon vanilla flavoring

Cook sugar, milk and chocolate to soft-ball stage. Set to cool, after adding Hip-O-Lite, butter and flavoring. Beat until ready to spread, adding nuts just before pouring on the platter.

MRS. PHIL S. RANDOLPH.

MEXICAN CANDY

2 cups brown sugar
1 tablespoon butter
½ cup cream (or evaporated milk)
2 cups of pecans
1 tablespoon vanilla
A pinch of salt

Cook the first four ingredients to the soft-ball stage. Cool, then beat until the candy thickens. Add vanilla and nuts. Drop on waxed paper. This candy must not be cooked too long, nor beaten after it has begun to set.

MOLASSES CREAM COCOANUT PATTIES

2 cups brown sugar
1 cup thick dark molasses
½ cup milk
1 cup dry cocoanut
A pinch of cream of tartar

Cook, stirring constantly, to the firm-ball stage. Allow to cool in a

platter, then beat and knead like fondant. If cocoanut is omitted, there is less danger of burning while cooking and the balls of fondant may be rolled in cocoanut. This makes a smooth creamy candy. It may be formed into balls with nuts pressed into them, or it may be coated with chocolate.

MRS. PAUL GREEN.

CANDIED NUTS

1 cup sugar
½ cup milk
Lump of butter

Cook these until they make a soft ball in cold water. Add vanilla and while hot, pour and stir in nuts until they separate.

MRS. J. F. KENFIELD.

PEANUT BUTTER CANDY

Blend together 2 cupfuls of brown sugar, ½ cup of milk and 2 tablespoonsful of peanut butter. Boil 5 minutes, remove from the fire, and beat steadily until cool. Pour in buttered plate and cut in squares. Very simple, but very good.

MRS. FRED PATTERSON.

GINGERED PECANS

1 lb. pecans or other nuts
1 cup sugar
¼ cup boiling water
1 teaspoon ground ginger

Have nut meats as near whole as possible. Boil sugar and water until it makes a soft ball in cold water. Take from the fire, add ginger and nut meats. Stir quickly. When the syrup begins to sugar on the nuts, turn out on a platter to cool. When they are cool enough to handle, pull the nuts apart.

Cinnamon may be substituted for the ginger.

MRS. F. A. GRISETTE.

PRALINES

2 cups granulated sugar
1 cup of sweet milk, raw
¼ teaspoon of soda
2 cups of pecans

Cook sugar and milk till it bubbles, then add soda. Simmer very slowly, until it makes a soft ball in water (it should require about an hour). Beat until it is creamy, add nuts, which are left whole, and drop on waxed paper.

MRS MILTON HEATH.

TURKISH DELIGHT CANDY

1 oz. gelatin
½ cup cold water
1 lb. sugar
½ cup boiling water
Rind of orange, grated
Rind of 1 lemon
Juice of 1 orange
½ cup nut meats
Pink coloring matter

Soak gelatin in cold water, boil sugar with water and add to gelatin mixture. Let simmer 20 minutes. Add flavoring, coloring and strain. Add nuts and turn into bread tin to one inch thickness. Let cool, cut in cubes and roll in powdered sugar.

MRS. WATT COOPER.

ADDITIONAL RECIPES

New or favorite recipes may be written here.

Worcestershire, Sauce

ADDITIONAL RECIPES

New or favorite recipes may be written here.